

BOURGOGNE CÔTE D'OR 2022



HISTORY

A true family enterprise, brothers Philippe and Christophe Jomain, along with sister Catherine, launched this Chardonnay focused Côte de Beaune domaine in 1992 with vineyards left to them by their father, Marc. The domaine's total surface is 9 hectares, with precious parcels in four of Puligny's premier crus and almost an acre of hallowed ground in the Grand Cru Bâtard-Montrachet, Domaine Jomain consistently produces a line of classically elegant white Burgundies.



VINTAGE 2022

in Côte d'Or, winter was dry and warm but in spring, a cold air mass cooled down Burgundy and brought frost during 7 days and nights. Winemakers fought and luckily the vine was a bit late in maturation, buds were just swelling so they were protected. **Warm temperatures** followed and the vines grew really fast, drought is a threat but occasional storms saved it. Early September, beginning of the harvest, sunny days, rainy nights, perfect balance for the grapes between sugar and acidity.



GRAPE VARIETY

100% Chardonnay



TERROIR & FARMING

The vineyard is situated in the village of Puligny-Montrachet, the wine reflects the high-quality terroir associated with the area, even under the more general Bourgogne classification. The soils in Puligny-Montrachet are rich in **limestone and marl**, with excellent drainage properties, crucial for producing high-quality Chardonnay. Situated on gentle slopes facing east and southeast, ideal for grape growing as it maximizes sunlight exposure, particularly during the cooler morning hours, and protects the vines from the intense afternoon heat. The elevation ranges from approximately 230 to 390 meters above sea level. The Jomain tend all of their vineyards meticulously by hand with careful eco-sound, sustainable and **traditional viticulture** practices, emphasizing low yields and careful canopy management to ensure optimal ripening and concentration of flavors.



WINEMAKING

Christophe JOMAIN vinifies every cuvée. The grapes are manually harvested when they reach optimum maturity. The grapes are then sorted and gently pressed in a pneumatic press, to extract the very best of the fruit. Half of the must is transferred in a stainless steel vat, the must is fermented at a controlled temperature between 15°C and 20°C until it is dry. The other half goes in oak barrels with **20% new oak barrels** for its alcoholic fermentation. The wine undergoes malolactic fermentation while it stays on fine lees for 12 months. After minimum filtration, the wine is bottled.



TASTING NOTE

The nose is floral and vanilla coated. In the mouth, it is very ample and fat, well-balanced. The wine exhibits a distinct minerality a lingering, elegant finish. Combining freshness and richness.



WINE & FOOD PAIRING

Serve at 12°C

With a cheese board for the aperitif or with seafood dishes such as seared scallops, or white fish in lemon-butter sauce.

Cellaring potential: enjoy young or 3 to 5 years

