

Domaine Clos de la Chapelle

Beaune 1er Cru Les Reversées



Following the harvest, the grapes are sorted and whole-cluster pressed. A short debourbage is followed by barrel fermentation with native yeast at 20 degrees Celsius. The wine ages between 12 to 18 months depending on the vintage with a light fining before bottling.

Grape varieties : Chardonnay

Grape yield : 35 hl/ha

Exposure : Southeast

Soil : Calcareous and limestone

Tasting notes :

Spiced apple, honey, and floral aromas and flavors highlight this expressive, harmonious white. Lively acidity keeps this elegant, while the spice notes linger on the finish. Approximately, 1000 bottles made annually.



Press Notes

Wine Spectator

2023, 2022	93 points
2021	91 points
2020	90 points

