

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

John Gilman

2018

90 points

Wine Spectator

2022

93 points

2021

91 points

2020, 2018,

90 points

2015

James Suckling

2017

92 points

