

# DOMAINE TALMARD

This Burgundy Estate produces one utterly perfect wine: a pure and refreshing Chardonnay, from the birthplace of the Chardonnay grape.



## Mâcon-Chardonnay 2022

Mâcon, Burgundy, France

### ESTATE

The Talmard family's history of grape-growing in the Mâconnais can be traced back to the late 17th century. More recently, the domaine had been run by brothers Paul and Philibert Talmard, and it comprised about 100 acres overlapping two of the higher-quality named villages within the Mâconnais (Chardonnay and Uchizy). Although they sold their wine initially to the local coop, the brothers started to domaine-bottle and export in the mid-1970s. Shortly after the turn of the millennium, the brothers divided their domaine, and Philibert and his son G erald built their new cellar next to the original one. Today, G erald Talmard runs the domaine, and has purchased additional vineyards so that his estate now totals 75 acres. The vineyards lie predominantly within the commune of Chardonnay – thought to be the origin of the varietal's name – and the wine produced is thus entitled to use the AOP "M acon-Chardonnay."

### WINE

It is rare to find domaine-bottled wines in this part of the region, as the production is dominated by coops. Talmard exercises complete control over all facets of viticulture, winemaking, and bottling at the estate, reducing yields, harvesting early to preserve freshness, and bottling the wine with his own state-of-the-art bottling line. The result is one of the very finest examples of the fresh, appealing style of Chardonnay grown in rolling limestone hills of the M aconnais.

### VINEYARD

*Soils:* deep clay-limestone with pockets of gravel in some parts of the vineyard

*Farming:* Talmard practices sustainable farming with minimal treatments in the vineyard

### WINEMAKING

*Variety:* 100% Chardonnay

*Fermentation:* The grapes are whole-cluster-pressed and fermented with indigenous yeasts under temperature control in stainless steel

*Aging:* 6-8 months sur-lie in stainless steel

*Alcohol:* 13.5%

### VINTAGE

The 2022 vintage came as a relief after the disastrously short 2021 harvest. The weather was wet but mild through the spring, precipitating an early flowering. The growing season was warm without any destructive heat spikes, and harvest began early in the M aconnais in the last two weeks of August. Yields were normal, acidities fresh and the wines are balanced and aromatic, without excessive alcohol. Talmard's 2022 M acon-Chardonnay is the epitome of the category: fresh, appetizing, and balanced, with flavors of orchard-fruits and spice.

### TASTING NOTES

It is mineral on the palate, gives off freshness, the terroir of the commune of Chardonnay being slightly different from those of the commune of Uchizy in the clay-limestone proportion.