



MEDEVILLE SÉLECTION

Domaine Du Clos Du Fief

« Bourgogne Blanc »



A family story and traditional winegrowers. Family estate from four generations of winemakers. Today, the vineyard covers 17 ha in 5 appellations: The story started in the 1920s with Francis Tête, a barrel cooper, cellar manager, Francis created the property and then passed it on, in the 1940s to his son Raymond, pioneer of direct bottle sales at the property, on a area of 6 hectares. Today on the estate, two generations rub shoulders.

In 2014, Sylvain joined the vineyard after training in viticulture and oenology with numerous internships in different vineyards. Discovery of the Australian vineyard, with professional experience on the First Creek estate (Hunter Valley). With his experience, and these five years of winemaking alongside his father, they created the company Michel et Sylvain TÊTE in 2015.



Appellation

AOP Bourgogne Blanc



Grape varieties

100% Chardonnay

Soil - Age of the Vineyard

Clay Limestone - 1,50 hectares - 60 ans



Vinification

Manual harvest. After a static settling, the alcoholic fermentation takes place at low temperature (18° to 22°), the malo-lactic fermentation is done 80% in steel tanks and 20% in oak barrels.



Dégustation

This wine combines freshness and roundness with notes of fresh fruit and white flower



Suggestion

A tasty wine that you can enjoy now, as an aperitif, to start a meal with raw vegetables or seafood, or white meats. Can be keep 3 to 5 years