

DOMAINE GÉNOT-BOULANGER SAVIGNY LES BEAUNE BLANC VIELLES VIGNES



100% Chardonnay. Elegant and quietly expressive aromas of lemon curd, white pear and fresh almonds with subtle floral notes and a cool, chalky backdrop. Finely textured with a supple, mid-weight body and a distinctively classical, slightly rigid old-vine density. Strikes a fine balance between brisk, delicate acidity and a touch of creaminess. Very clean, stony and saline on the finish, leaving a lasting impression of crisp freshness and finesse. A great match for raw seafood, sushi, pan-seared white fish or lighter poultry dishes served with fresh green vegetables. Organic.

The grapes are sourced from a blend of specific village-level terroirs naturally well-suited for white wines: Les Saucours, Les Gollardes, and Les Goudelettes in Savigny-lès-Beaune, Burgundy, France. The grapes are harvested by hand. Whole-cluster pressing. Fermented using ambient indigenous yeasts. In keeping with the estate style, the wine is aged for 12 months in French oak barrels (roughly 20% to 30% new oak) without any *bâtonnage* (lees stirring) to guard its raw freshness. It is then transferred to stainless steel tanks for an additional 6 months of integration prior to bottling.

The estate was founded in 1974 by Charles-Henri Génot and his wife, Marie Boulangier when they left their careers as pharmacists in Paris, and moved to Meursault to pursue their dream of winemaking. Beginning with a few parcels in Mercurey they spent decades acquiring vines in Volnay, Pommard and Chassagne-Montrachet. The estate was inherited by the founders' grandson, François Delaby in 1998. Under his 10-year tenure, they expanded their footprint to their current 54-acres, acquiring elite Premier Cru parcels like *Les Folatières* in Puligny-Montrachet. Since 2008, the estate has been owned and operated by François's daughter, Aude Lavollée, and her husband, Guillaume Lavollée. They attained complete organic certification in 2018 and incorporate targeted biodynamic practices. The couple has moved the domaine out of a quiet, traditional era into a modern era of critically acclaimed, top-tier quality. Guillaume acts as the principal face and winemaker of the estate.

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Tasting Note:

DOMAINE GÉNOT-BOULANGER SAVIGNY LES BEAUNE BLANC VIELLES VIGNES

100% Chardonnay. Aromas of lemon curd, pear, almonds, florals & a cool, chalky backdrop; finely textured; supple, mid-weight body; balanced acidity & creaminess; clean, stony, saline finish. Organic.

Shelf Talker:

GÉNOT-BOULANGER SAVIGNY LES BEAUNE VIELLES VIGNES

100% Chardonnay. Elegant aromas of lemon curd, pear & almonds with subtle floral notes & a cool, chalky backdrop. Finely textured with a supple, mid-weight body & a classical, slightly rigid old-vine density.

Strikes a fine balance between brisk, delicate acidity & a touch of creaminess. Very clean, stony & saline finish, leaving a lasting impression of crisp freshness & finesse. Pair with raw seafood, pan-seared white fish or poultry dishes with fresh green vegetables. Organic.



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