

CHACRA

# 2018 Mainque Chardonnay

by LUIS GUTIERREZ 31st Oct 2019

Rating

93

The second vintage of the first white wine is the 2018 Mainqué Chardonnay, produced with the help of Jean-Marc Roulot from Meursault.

The fermentation of 65% of the volume was in oak barrels (35% of them new), and the remaining 35% was in concrete egg. There is more sand in the vineyards here than in the one for the Chacra Chardonnay, where they find more clay and some limestone.

They picked around the 4th of February, a little earlier than in 2017 despite the fact that 2017 was much warmer; it was quite early and the wine is 12.5% alcohol. The white wines have the Roulot signature of purity and precision. The grapes were very healthy to start with. They go through a sorting table, are pressed, settled for 24 hours and then placed in Burgundy barrels. There was no 100% malo, but it was not a choice; it just happened like that. It has textbook aromas of barrel-fermented Chardonnay and has a sharp and long palate with the signature salinity and length that makes it so tasty. This is a great follow-up to the initial 2017. 13,000 bottles were produced.