Domaine Sylvaine & Alain Normand Maçonnais





Bourgogne Blanc 2018

Sylvaine et Alain Normand's Bourgogne Blanc bottling hails from fruit grown in Solutré, Chaintré and La Roche Vineuse. The wine is aged fully a year on its fine lees in tank prior to bottling, so that the 2018 version is the current release. Their 2018 Bourgogne Blanc offers up a ripe and pretty bouquet of peach, apple, a nice base of chalky soil tones, a hint of spice and a gentle topnote of honeysuckle. On the palate the wine is deep, succulent and full, with a lovely core, fine soil undertow, good, framing acids and a long, complex and nicely round and generous finish. This is flat out delicious to drink now, though I suspect it will also keep nicely, for despite fairly modest acids, it possesses impeccable balance. 2021-2025.

89 pts- John Gilman, View from the Cellar, June 2021

