



DOMAINE RAPET PÈRE & FILS

AOP Bourgogne Chardonnay
White

DVP | DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Pernand-Vergelesses, this family estate is one of the oldest in the region, with a winemaking history dating back over 250 years. Today, Vincent Rapet and his wife Sylvette manage the estate, perpetuating the legacy of their ancestors Roland and Robert Rapet. With 21 hectares of vines located in Pernand-Vergelesses, Aloxe-Corton, Savigny-lès-Beaune, and Beaune, the estate produces wines of great purity, practicing sustainable agriculture. The whites, aged on fine lees, offer magnificent mineral tension, while the reds develop a refined structure through long macerations and precise aging in oak barrels. Its strong point? A perfect alliance between tradition and technical precision, giving birth to elegant and balanced wines.

VARIETAL

Chardonnay 100%

LOCATION

This Bourgogne Chardonnay comes from parcels located in the communes of Pernand-Vergelesses, Savigny-lès-Beaune, and Chorey-lès-Beaune, in the northern part of the Côte de Beaune.

TERROIR

These stony, limestone-based soils benefit from a favorable south and south-eastern exposure, allowing the grapes to reach optimal ripeness while maintaining natural freshness.

IN THE VINEYARD

This wine is made from 100% Chardonnay. The vines, aged between 25 and 45 years, are cultivated under a sustainable viticulture approach, emphasizing mechanical soil work and minimal chemical input. The vineyard rows are maintained through light plowing and partial grass cover, which promotes biodiversity and soil vitality. Yields are deliberately kept low to ensure a high level of aromatic concentration and balance.

HARVEST

Harvesting is carried out entirely by hand, allowing for careful selection of the bunches and ensuring the preservation of the fruit's quality and integrity.

WINEMAKING

The grapes are gently pressed using a pneumatic press to obtain a clear and pure juice. The must is then cold-settled before fermentation begins. Alcoholic fermentation and malolactic fermentation take place partly in temperature-controlled stainless steel vats and partly in French oak barrels, combining precision with aromatic complexity. This dual approach preserves the natural freshness of Chardonnay while bringing roundness and texture through aging on fine lees.

AGEING

The wine is aged for about 10 to 12 months, divided between stainless steel vats (to preserve tension and vibrancy) and French oak barrels, of which 10 to 15% are new (to enhance structure and complexity). Gentle bâtonnage (lees stirring) is performed periodically to enrich the wine's texture and aromatic depth. Before bottling, the different lots are blended and lightly filtered to ensure perfect clarity while respecting the wine's natural aromatic integrity.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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SERVING

Serving temperature: 10–12 °C (50–54 °F), lightly chilled.

A short decanting of around 15 minutes can be beneficial in the wine's early years to release its floral and fruity aromas.

AGEING POTENTIAL

3 to 5 years

TASTING

Appearance: Bright, pale yellow color with golden reflections.

Nose: Fine and expressive, revealing aromas of white flowers, green apple, candied lemon, and white-fleshed fruits, with a subtle hint of fresh hazelnut.

Palate: Lively and precise on the attack, supported by a lovely mineral tension. The mid-palate shows a round and balanced texture, underpinned by a delicate acidity that brings freshness and energy. The finish is long and elegant, with lingering notes of citrus and sweet almond.

A wine combining freshness, finesse, and harmony, a perfect reflection of the Rapet family's expertise and elegance.

FOOD PAIRINGS

This Bourgogne Chardonnay pairs beautifully with:

Cold starters and seafood,

Grilled or lightly sauced fish (cod, sole, pike-perch),

White meats such as chicken supreme or veal in cream sauce,

And soft cheeses such as Chaource, Brie, or Cîteaux.

It is also an excellent aperitif wine, best enjoyed chilled to fully appreciate its freshness and liveliness.

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