

Mâcon-Vinzelles Le Clos de Grand-Père 2018



93 POINTS

This is from a 1.1 ha plot, farmed biodynamically since 2007 on clay/limestone soils. 10% barrel, 90% stainless steel, with a low pH of 3.24 after 100% malolactic fermentation. The only addition is 60 mg/l sulfur dioxide, so it's pretty natural. It has an intriguing nose of lemons, pear and some apple. The palate is so lively and vital with lovely appley fruit over a lemony core, good acidity and some spicy minerality, as well as just a touch of salinity. I might think this is from the Jura, such is the precision and tension. The subtle oxidative notes integrate well, but they might not be everyone's cup of tea.

- Jamie Goode, October 2020



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