



# BLANC DE *Kirwan*

Blanc de Kirwan is a project of heart and passion for Chardonnay. In love with Burgundy wines from Pouilly Fuissé to Chablis to Meursault, the owners of Château Kirwan decided to produce their own Chardonnay...in Bordeaux! An exceptional adventure, since the wine cannot claim to be a Bordeaux wine... Hence the name vin de France, which in no way detracts from the objective: to succeed in making a very good Chardonnay in Bordeaux.

Planted in 2021 on a rather clayey soil, the first harvest of this Chardonnay plot started in 2023. Eager to do things right, the team called on the advice of Audrey Braccini, talented winemaker at Domaine J.A. Ferret in Pouilly Fuissé.

Appellation:	Vin de France
Soil:	clayey soil
Variety:	100% Chardonnay
Surface:	1 hectare (2,47 acres)
Harvest:	hand-picked in small crates
Vinification:	Immediate pressing after harvest in a vertical press Bücher JLB12 No settling Alcoholic fermentation in barrels « Cadus » with 20% of new oak. Partial malolactic fermentation
Ageing:	12 months in barrels with stirring of the lees Finishing in amphoras « Tava »



## TASTING

Vintage 2023 : (tasted by Philippe Delfaut – June 2025)

*The color is pale yellow with light green highlights. The nose is fresh and rich with notes of white flowers, pear and citrus fruit, accompanied by fine brioche and butter notes. The palate is fresh and supple at the same time, with a lovely volume typical of Chardonnay. The whole is perfectly balanced with acidity, contributing to a long finish.*

**Picking: August 22, 2023**

