



DOMAINE LAURENT COGNARD

CÔTE CHALONNAISE

With an altruistic twinkle in his hazel eyes and his imposing stature, Laurent is destined to become a force to be reckoned within the white Burgundy echelons. Born in 1975, he exudes confidence and drive and he has a crystal clear understanding of what constitutes a great Chardonnay de terroir.

His formative years were spent as wine consultant for the fine wine section of a major brewery in Lyon and then a stint as commercial agent for Champagne BILLECART SALMON in Paris. This gave him a solid grounding in matters of marketing and sales. In 2004, he returned home to Buxy permanently to take over his parents' vineyards - the produce of which had been up to that point delivered to the local cooperative.

He tends 7 hectares and revamped the vines, weening them progressively onto a natural sustainable model involving much ploughing to drive the roots deeper into the terroir. He only uses environmentally friendly treatments and sprays.

VINIFICATION:

Gentle pressing in modern pneumatic press and cold settling. 80% of the Montagny 1er Crus are fermented in cask of which a majority are large 500 litre barrels (1/3 new oak each year) which temper the uptake of the vanilla flavours into the wine. The remainder is aged in stainless steel tank to add zing and freshness to the wine.

RANGE OF WINES

GENERIC WINES

BOURGOGNE PINOT NOIR:

Vines in Bissey sous Cruchaud planted in 2005/2008 with fine Pinot clones. The wine is aged in 228 litre barrels with no new oak used.

Tasting notes:

Spicy, pungent singed nose with ripe bramble notes. There is good concentration and freshness and a long spicy finish.

BOURGOGNE CHARDONNAY:

Grapes grow in Bissey sous Cruchaud. Fermentation is done in 3 to 4 filled 500 litre barrels and 60% stainless steel.

CREMANT DE BOURGOGNE (ALL VARIETIES):

In 2012 a compact range of high quality, attractively packaged Cremant de Bourgogne were introduced under the CO by COGNARD label. The fruit comes from vineyards in and around Laurent's home town of Bissey sous Cruchaud in the heart of the C?te Chalonnaise. This zone has enjoyed a superlative reputation for the production of sparkling Burgundy for many years.

CREMANT BLANC:

"CO" Cremant Blanc: 60% Aligote 30% P?not Noir 10% Chardonnay 12% alc by vol Methode traditionelle 15 - 24 months "sur lattes"

CREMANT ROSE:

"CO" Cremant Rose: 60% Aligote 30 % Pinot Noir 10% Gamay 12% alc by vol Methode Traditionelle 15 - 24 months "sur lattes"

CREMANT BLANC DE NOIRS:

"CO" Blanc de Noirs: 100% Pinot Noir Zero dosage 12% alc by vol 15 - 24 months " sur lattes"

VILLAGES WINES

MERCUREY LES ORMEAUX:

Eastern facing plot in Mercurey, the terroir is composed of white stones. This plot makes for a coiled, mineral wine full of energy and vibrance.

MERCUREY LES DEUX TERRES:

1.2 Hectares. Average production: 4800 to 6000 bottles. Fruit blended from 2 plots (vines 30-50 years old) in Les Ormeaux and Boussoy and 25% new oak used. Ormeaux terroir is composed of white marl which brings minerality and energy while the iron oxide in Boussoy confers more weight and velvet texture.

POUILLY-LOCHE AUX BARRES:

The vineyard was planted by Laurent's grandfather in the 1980's on clay and limestone with granite in parts. The wine is open redolent of ripe "Mirabelle" plums. It is fleshy and expansive but with just the right amount of mouthwatering acidity. No new oak used - 500 litre barrels used

POUILLY-VINZELLES LES QUARTS:

The plot was planted in the 1970's. Lanolin bouquet. A plump and ripe wine with a stony streak on the finish.

PREMIERS CRUS WINES

MONTAGNY 1ER CRU LES BASSETS:

2.35 hectares Premier Cru Monopole (the lower part of Bassets is Montagny Village) in the village of Buxy lying on clay and limestone soil oriented south east favours early ripening. The average age of vines in 2017 is 35 years old. Manual harvesting and all indigenous yeast used. No chaptalisation necessary. 60% in 500 litre barrels, 10-20% new oak.

Tasting notes:

This is a citrus fruit driven bouquet with fine flesh and mid palate punch leading to a soft, fruity finish.

MONTAGNY 1ER CRU LE VIEUX CHÂTEAU:

Higher elevation lying at 350/400 meters on white limestone.

Tasting notes:

Usually the last vineyard to be harvested, the wine is structured and precise with fine minerality and a mouthwatering crisp finish.

MONTAGNY 1ER CRU LE VIEUX CHÂTEAU:

Montagny 1er Cru & Co:

Tasting notes:

A single cuvee composed of fruit from 3 adjacent terroirs. Bouquet: Citrus bouquet with mineral backdrop. A fine compact palate with mouthwatering acidity and a fresh lingering finale.

MONTAGNY 1ER CRU CUVEE "MAXENCE":

Named after Laurent's daughter. The grapes are trained to a lower yield - 30 hectolitre per hectare and are harvested later to give full ripeness. Fermentation and ageing is done in 100% new oak barrels with regular "b"tonnage".

MERCUREY 1ER CRU CLOS DU PARADIS:

Six barrels per year with 30% new oak used. This plot lies at the southern extremity of the appellation on the commune of Saint-Martin-Sous-Montaigu on red clay and limestone soil. Average age of the vines in 2016 are 35 years.

Tasting notes:

Pure and full of black cherry, raspberry, and mineral aromas and flavors. This wine is balanced and harmonious with a velvet texture and a long, finish chalky sensation.