

TUTTO



FRÉDÉRIC COSSARD

Saint-Romain, Bourgogne

Frédéric Cossard is a larger than life character. He is a man with an infectious joie de vivre and a love of wine that runs deep. Fred wasn't born into a family of vigneronns and instead had to start from scratch, no mean feat in Burgundy.

His Domaine de Chassorney was born in 1996 with a few hectares of vines rented in Saint-Romain and Auxey-Duresses and now comprises ten hectares of vines across several villages. He and his wife Laure also act as a négociants, which gives them access to grapes from some of the greatest vineyards in Burgundy. These wines are bottled eponymously, as 'Frédéric Cossard'.

The Cossards have worked organically from the outset and now focus on homeopathic treatments and remedies tailored to the needs of each site. When fruit is bought, they give the growers a guide for looking after the vines and ensure that work is carried out to their own lofty standards. In doing so they ensure that only the most pristine fruit makes it to their cellars tucked away in the hills of Saint-Romain.

Such scrutiny is necessary to make great wine with no additions. In recent years Fred has continued to pave the way by eschewing the use of oak barrels in favour of concrete eggs, earthenware jars and Georgian qvevris in a quest to further refine his wines. Whites are pressed directly, while reds infuse as whole bunches before being pressed off to these vessels for élevage. The result is Burgundy of rare liveliness, purity and detail.

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FEEL GOOD QVEVRIS
2020

From a parcel planted with fifty year old vines over marl in the Jura's Sud Revermont, this direct press of Savagnin vinified in the Burgundian or 'ouillé' style and aged in Georgian qvevris. A highly original expression of grape and place, this hums with the grape's characteristic energy, offering plenty of pithy citrus and minerals before a long, salty finish.