These wine notes were created on 21-Mar-2020.

**The Society’s White Burgundy 2017**

Ripe and round yet with a fresh finish, appley flavour and broad palate. Our best-loved wine for many years, this Mâcon white continues to rise above the ebb and flow of fashion. It is now buyer Tim Sykes who works with long-term supplier Jean-Marc Darbon to craft a blend that is of consistently good quality while respecting vintage differences. 2017 is a slightly riper vintage than 2016, and the wine is drinking well.

- **Product Code**: BU69701
- **Dominant Grape**: Chardonnay
- **Product Type**: White Wine
- **Drink Dates**: 2018 to 2019
- **Origin**: Macon Chalonnaise Bourgogne
- **Alcohol Level**: 13.0%
- **Style**: (of 9): Dry
- **Closure type**: Screwcap
- **Vintage**: 2017
- **Price £**: No longer for sale

**Producer : Les Vins Aujoux**

This is the source of the bulk of our Beaujolais for the last 50 years, and many members will also have tried the fruits of The Society’s work with this excellent Beaujolais-based négoce in the form of our bestselling white wine, The Society’s White Burgundy, sourced from the Mâcon.

Dealing with a négociant allows The Wine Society to pick and choose, often blending together from different estates in order to end up with a wine that is better than any of its parts.

Négoces have had a huge part to play in the recent history of Beaujolais, some of it not so good but some of it very positive. For all its apparent simplicity, Beaujolais is a complicated region that is often the victim of its own capricious climate with late frosts and violent hailstorms a common recurrence.

The one name that stands out for us is Dépagnieux: Jean Dépagnieux was the last of this illustrious merchant family who, with his partners, bought up a list of ailing names such as Aujoux, which had made its name selling Beaujolais to the once profitable Swiss market. Jean retired about a dozen years ago and his place was taken by a young and talented oenologist from Viré called Jean-Marc Darbon. One consequence of the change has been the meteoric rise in the quality of The Society’s White Burgundy.