



<u>Domaine Talmard</u>

A Wine in the Family Since 1645

Domaine Talmard is comprised of 20 ha planted to Chardonnay in the Mâcon-Chardonnay AOC.

In 1645 in Cluny, the Talmard family already worked with vines. Since that time there have always been vines in the family. But at the start, it was just a small family production for personal consumption. Just before the Second World War, cooperative cellars developed in France. Joseph Talmard was a cooperator and delivered his production to the cellar in 1936, through the 1974 vintage. In 1975 Philibert Talmard vinified his first harvest on the estate.

In 1997, the estate was separated into 2 entities. Gérald (son) and Philibert (father) worked together by sharing their respective know-how, and the experience acquired over the course of winemaking. It was in 2010 that Philibert officially retired, but it is easy to come across him on the estate or on the vineyard.

Gerald also built a new cellar next to the original one, modern and efficient, dedicated to the production of a single wine. Grapes are picked fairly early to maintain good acidity, and the wine is fermented and aged entirely in stainless steel.





