



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #1 Session #1 Wine #1

Winery	Aujoux
Viticulturist (Chef de Culture)	
Winemaker (Maitre de Chai)	
Wine	Wine Society BiB Chardonnay Mâconnais 2024
Region/Appellation	Mâconnais
Sub region(s)	
Wine RRP \$	
Cases produced	

Wine Analysis

pH	3.43
TA	
VA	0.32
DCO2	860mg/L
Alcohol %	12.65
RS	1.4

Tasting Note

With global warming, the challenge lies in maintaining sufficient acidity.
In a nutshell, I would describe it as: aromatic delicacy and power on the nose, combined with freshness on the palate.

Vineyard/Vintage Notes

Aujoux has been marketing "The White Burgundy" for over 50 years. The wines come from across the Mâconnais region, from both the north and the south. The goal of sourcing from such a wide area is to achieve a consistent wine that maintains the same style across all vintages. Depending on the vintage, the blend incorporates wines from 10 to 15 different growers. Some wines come from independent winegrowers, while others come from cooperative wineries. Given our long-standing relationships, the growers understand the style of wine we are looking for. That said, the climate makes every vintage a new challenge. This is also why we select wines from various parts of the Mâconnais; there can be significant differences between the north and the south due to weather conditions—frost, rain, and sometimes even hail.

Winemaking Notes

To create the blend, I taste between 75 and 100 samples. We then select specific lots: some for their aromatics, others for structure and length on the palate, and others for freshness. I handle the pre-selection, and we finalize the blend together with the buyer from The Wine Society. We create a single blend that is used for both the 75cl bottles and the bag-in-box (BIB) packaging. However, during bottling/packageing:

- for 75 cl bottles: an additional 30 mg of sulfites and 850 mg of CO2
- for bag-in-boxes: 35–40 mg of sulfites and 800 mg of CO2

Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

% of Blend				
Clone				
Rootstock				
Soil Type				
Vine Age				
Years in Production				
Other...				

Yield Management

	1	2	3	4
Target T/ha				
Actual T/ha				
Vines/ha				
Kg/vine				
Irrigated?				
Type e.g. above ground / subsurface				
Other...				

Vine Management

	1	2	3	4
Pruning method				
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)				
Kg/m fruit				
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

	1	2	3	4
Date				
Brix				
pH				
TA				

Malic Acid				
YAN				
Method of Harvest				
Fruit condition				
Field Additions				
Other...				

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	
Destemmed	
Whole Bunch	
Crushed	
Press Type	
Wash	
Press fractions	
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	
Gas cover, inert	
Hyper Ox, timing	
Settling. Time, temperature	
Direct to barrel	
Juice NTU (if known).	
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	
New oak, % and type	
Temp Control. Target temp or rate	
Wild ferment, % of blend	
Inoculated. Yeast used and rate	
Nutrient Additions. Type, rate, timing	
Oxygen Additions. Timing, rate	
Enrichment. Target Alc %, timing	
Acidification. Target pH/TA, timing	
MLF. Inoculated / natural, timing	
Warming for MLF	
% MLF in blend	
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	
Enzyme addition	
Other lees management	Depending on the grower and the vessel used—stainless steel or concrete—we
Time in barrel	

Time in tank prior to finishing	No oak - left on fine lees for 4-6 months (vintage dependant)
Palate fining, type and rate	
Protein fining, to what level	
Cold Stabilisation, to what level	
Filtration, type	
FSO2 level at bottling	
TSO2 level at bottling	
Bottling date	
Filtration type at bottling	
Release date	
Other...	