

## ✧ Parcelle

- ✧ Varietal Chardonnay
- ✧ Color White
- ✧ Surface 0.091 ha
- ✧ Exposure South
- ✧ Soil clay and limestone
- ✧ Vine age 90

## ✧ Terroir

Made of two micro-plots totalizing only 2 "ouvrées" (1 ouvrée = 428 m<sup>2</sup>) of vineyards, our family-owned Le Montrachet, is a gift of Nature.

Idally exposed to the South and planted with "massale" vines (visual selection, not cloned) on a stony soil in the 1920s, this area produces tiny berries filled with flavours.

## ✧ Viticulture

We provide traditional manual culture work and care to the vine from November to July: Guyot pruning, ploughing, debudding for yield control, shot knitting and only when necessary spraying against the vine diseases.

The time and care we give to the vine is key to wine quality.

## ✧ Winemaking

First steps include crushing and fermentation in French oak barrels (100% new). Then comes bâtonnage and natural malolactic fermentation at cellar temperature (13-14° C). After 12 months of ageing, the wine is pumped back to one tank for 6 more months before bottling preparation.

## ✧ Tasting

Each vintage reveals a generosity and elegance that is limited only by a small production: 600 bottles (50 cases) at best when Mother Nature is keen to please...

Usual characteristics include light yellow-green hints in a shiny and limpid wine. Thanks to its exceptional terroir of stones and abundant sunshine, the nose is complex and flattering quite soon.

Aromatic generosity of the nose is confirmed by a deep and unctuous mouth revealing fresh minty and white fruit with honeyed nuts notes.

Persistent and mineral retro-olfaction. Ends with a lingering finish enhanced by the nerve of morning sun and mineral stony under-soil.

## ✧ Vintage 2014

Spring was exceptionally warm and dry and started the vine growing cycle earlier than usual (as in 2011).

On June 28, a major climatic change happened with a hail storm (more violent from Meursault to Beaune). After this hail storm, summer remained rather cold and humid. Sun was back only 3 weeks before harvest, that started on september 13 in Chassagne.

To conclude, the right balance between freshness and ripeness is reached thanks to this number of weather episodes that implied spring high températures, summer rains and return of sunshine in indian summer time.

