



MONTHÉLIE

« A wine with beautiful minerality, highlighting the purity of the Burgundian Chardonnays »

CLIMAT(S) & SURFACE

Les Sous Roches [0,22 Ha]

CHARACTERISTICS OF THE VINEYARD

On a very steep hillside (20 to 25 % grade) facing east. Marl limestone base with clay. The soil is littered with small broken stones with fossils. The vines are about fifteen years old.

PRODUCTION

About 1500 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 30 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 12 and 15 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

Due to the particularity of its soil, this wine is all about minerality and purity. Its pale golden colour is magnificently brilliant. The nose is fresh and combines citrus fruits with white flowers. This is confirmed in the mouth, where you will also discover a chiselled and well-structured wine.

FOOD & WINE PAIRING

This wine is perfect with a crayfish gratin, or with a fish choucroute.

