

## Mâcon Villages Clos Saint Pancras

### *Terroir*

- Light clay and limestone soil, quite pebbly on a jurassic limestone subsoil
- Top of the «clos» quite poor and the lower part of the «clos» with more clays.
- East exposed
- Slope between 5 and 15%
- Altitude : 240 meters
- Early and sunny plot, often exposed to north wind
- Surface : 3,55 hectares

### *Vineyard*

- All vineyard in Chardonnay
- Density : 7000 vines/hectare
- Organic culture since two years (Ecocert label)
- Pruning very respectful with the natural sap flows and limiting the pruning wounds
- Spring vine labour (disbudding, trimming, tying-up) made with care in order to well balance the quantity of grapes with the climatic conditions and the vine vigour
- Autumn and spring ploughing made in order to preserve the vegetal against weed competition and to return green manure
- Yields controlled around 50 hectolitres per hectare.

### *Harvest, vinification and aging*

- Hand picking in little grape boxes
- Full grape pressing in a pneumatic press
- Light settling : just one night in cold inox tanks
- Alcoholic and malo lactic fermentations in oak ovals therm regulated around 18°C and in Burgundy barrels (around 15% in barrels).
- No exogeneous yeast used : fermentations are only made by natural yeasts.
- Aging on the lees for nine months
- Bottling at the end of june after a light filtration

### *Vintage 2010*

- Pale yellow robe with some green lights
- Very fresh nose with citrus and mineral grades
- Mouth dominated by mineral aromas with floral and slightly grilled hints
- Refreshing wine to drink within three years, in aperitif or with fish, crustaceans or goat cheese