



# Bourgogne Blanc

## *Terroir*

- Wine primarily from vineyards in Mâcon Villages and from young vines of Saint Veran in Chasselas
- Blend of these two soils

## *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.
- No exogenous yeast used: only natural yeasts make fermentations.
- Aging on the lees for ten months
- Bottling at the end of august after a light filtration

## *Vintage 2011*

- Light yellow robe with some green lights
- Nose dominated by fresh citrus and white peach aroma, completed by smoked hints
- Dynamic and fresh palate
- Rich wine, with a good length and very mineral hints
- Salty and citrus final
- Bourgogne Blanc very typical of the appellation, to drink with frogs or goat cheese in a very easy way