

CHASSAGNE-MONTRACHET 1^{er} CRU

LES CHENEVOTTES

Chardonnay

This vineyard is on soil that is around fifty-five centimetres deep, after which comes a hard and stony horizon. The soil is red, a sign of iron oxide that can be linked to vestiges formed by the hardening of the soil particular to regions that were tropical many millions of years ago. Five plots, shared between a variety of diverse zones in the appellation make up this **cuvée**.

The 60-year-old **vines** are trained using **biodynamic techniques** following the **lunar calendar** and are tended using integrated, **eco-friendly techniques**; the pruning style is single Guyot, leaving long fruit canes and budding one eye in two, resulting in well-balanced, well-ventilated bunches of grapes. In the spring, we stimulated macrobiotic life in our soils using dynamised preparations including 500: horn manure and 500 P: prepared horn manure. During the growth period and in addition to our copper and sulphur based treatments, we sprayed the vines with decoctions of horsetail, nettle, willow and silica, the properties of which are to dynamise and protect plants from illnesses.

The **grapes** were hand-picked into shallow cases in September, sorted on a sorting table and taken directly to a pneumatic press. Pressing of the whole bunches lasted 2½ hours. The juice ran into stainless steel vats to settle at room temperature for 12 hours. Then, the must was funnelled into barrels for alcoholic fermentation. Alcoholic fermentation lasts 1 month with **30% maturing new oak barrels and 70% in barrels that have already held 2 wines for 15 months**. Drawn off the lees via a tap, the wine was protected from air and put in a stainless steel vat where it rested and rounded out for two months. Light filtration before bottling.

From a clay soil, this young premier cru has a sharp edge with quite some tension. An overpowering, interesting salinity gives a biting sensation that makes it a gastronomic wine over the years.

