

CHASSAGNE-MONTRACHET 1^{er} CRU

LES VERGERS

Chardonnay

The origins of this '**climat**' or named vineyard date back to the last century, when this area was an orchard. True white wine land, on a slight stony, gravelly, slope, the plots are northeast facing and set above **Les Chenevottes**. Bedded on Chassagne stone, the top soil is deep with some outcrops of rock. The white limestone marl soil is quite rich in minerals.

The 50-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 medium toast Allier oak barrels and 70% in barrels that have already held 2 wines**. 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.

A very elegant nose with subtle floral notes. In the mouth, this wine is very delicate with its strength hidden in its fineness.

