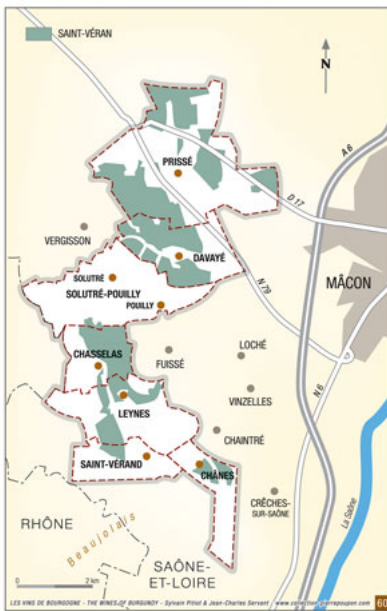




JEAN-CLAUDE BOISSET

## SAINT-VERAN "La Côte Rôtie" 2015



### Varietal

100% Chardonnay

### Origins

Born in 1971, the A.O.C. Saint-Véran covers nearly 600 hectares spread over six villages and takes its marks around the A.O.C. Pouilly-Fuissé. On the village of Davayé, "La Côte Rôtie" is located at the foot of the Roche de Vergisson. This plot takes its name from the fact that the vines are planted on a slope with a south exposure. This particular topography protect the vines from the winds of the north and west. The soil is made of very calcareous scree.

### Vinification and maturing

Harvest date: 16th September 2015. The grapes were handpicked and collected in 20-kg perforated crates.

At the winery: the whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels with no settling to preserve a maximum of lees. Long fermentation (up to 10 months!) using indigenous yeast.

In the cellar: aged for 16 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 30% new French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

Bottling: The wine was bentonite fined and very gently filtered before being bottled using gravity in February 2017.

### Tasting notes

Colour: pale and brilliant yellow.

Nose: mineral notes, aromas of acacia and jammy citrus.

Palate: opulent but fresh.

### Ageing potential

4 to 8 years

### Vintage : 2015

This vintage stands out thanks to a winning combination: grapes with optimum maturity and great sanitary conditions.

Winter went by with a quite mild weather and spring wasn't long to settle as temperatures rocketed remarkably. And temperatures continued to heighten until the end of August along with a supplementary amount of sunshine in June and July. In these exceptional conditions, everything moved very fast. The flowering took place quick and early in June, and the grapes began to ripen in the first two weeks of July. The only fly in the ointment is the dryness the vineyard suffered, which caused some damage: some leaves and berries were scorched and some millerandage was observed on the Pinot Noir. So, these phenomenons lessened somewhat the yields in the Côte de Nuits and Côte de Beaune.

Luckily, the great sanitary conditions in the vineyard allowed us to settle the harvest date with the best maturity as a single target. It also allowed us to keep more whole bunches during the vinifications which will give wines with greater complexity. White wines are very rich and expressive, with white fruits notes and a great aromatic pureness. Red wines have an intense and shiny colour, and display ripe aromas of red fruits. Tannins are silky and supple.

All in all, 2015 is already a scrumptious vintage!

Jean Claude BOISSET