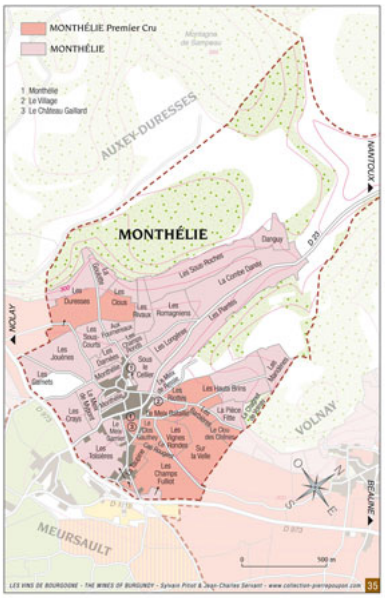
JEAN-CLAUDE BOISSET

MONTHELIE 2017



Varietal

100% Chardonnay

Origins

Monthélie is one of the smallest appellations in the Côte de Beaune, with a mere 120ha of planted vines, including its minuscule 7.5ha production of Chardonnay. The altitude is around 280 metres, with steep slopes and a south-easterly exposure which give the grapes excellent maturity year after year. The ground here is so-called 'white' soil with a low limestone content, bestowing refinement and subtlety on the wine.

Vineyard selection and management

This wine is produced from vines with highly precise characteristics: work on the soil, little or no fertiliser, drastic debudding, cluster thinning if necessary and vine protection techniques which are friendly to the environment and other plant life.

Harvest collected by hand in small perforated boxes.

Vinification and maturing

Harvest date: 11 September 2017. 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 cooled to 12°C and was transferred directly into barrels (450L) without racking in order to keep most of its lees. Long fermentation using indigenous yeasts.
In the cellar: Aged for 20 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 May 2019.
1,5200 bottles were produced.

Tasting notes

Visual: Bright and pale yellow.
Nose: Subtle alliance of aromas of honeysuckle, green apple and citrus.
Palate: A tart, mineral mouth with buttery notes at the end of the mouth.

Ageing potential

From 6 to 10 years.

Vintage : 2017

The 2017 vintage, the epitome of Bourgogne elegance.
After spending the winter building up their strength, the vines profited fully from a very warm spring, with budburst in early April ensuring a head start in terms of the growth cycle that was maintained right up to the harvest. The plants progressed from stage to stage free from hindrance, and by mid-June, were flowering before rapid fruit set.
An early vintage was confirmed. During the summer, a few spells of heatwave alternated with more mixed weather. However, ripening continued at a good pace and by the end of August, the first grapes were being picked, two weeks ahead of average. Harvesting continued until mid-September as each plot reached peak maturity. The grapes were in exceptional health and required virtually no sorting. Everyone was very enthusiastic about this fabulous fruit, its peak ripeness, and the volumes produced.
Vinification went without a hitch and the mood was one of serenity for this vintage when the Bourgogne winegrowing region returned to more habitual levels of quality and quantity.
The 2017 vintage is one of the most elegant expressions of the Chardonnay grape, with perfectly balanced wines and a wonderful aromatic profile. They are crisp, with notes of citrus and white-fleshed fruit. Aeration triggers the release of hints of peach and apricot, while in the mouth, minerality and tension balance out this rich, fruit-filled palette. A very fine vintage indeed!
For red wines, intense, dazzling colors ranging from ruby to garnet. From first glance, these wines simply invite one to taste them. Notes of red and black berries in these extremely expressive wines are another sign of indulgence, while perfect balance in the mouth combined with silky tannins results in a very harmonious ensemble that is subtle and without opulence.