



**BOURGOGNE CHARDONNAY**  
**“TERRES DE FAMILLE”**  
**2018**



FR-BIO-01  
Agriculture France

Like a family reunion, this wine brings together the members of one single line of descent, and one single Cistercian *terroir*. The varietal – Chardonnay – originated in southern Burgundy and takes its name from the Latin word *cardonnacum*, which describes a place where thistles grow. This shows that like all great varietals, the Chardonnay grape flourishes best on poor soils.

## **HISTORY**

These large and magnificent vines with their curving rows profit from the sweeping winds of the plateau and are ideal for the organic cultivation of our Hautes-Côtes de Nuits. The grapes grown here are also used as the majority contributor to our Bourgogne Chardonnay Tete de Famille. We are allowed to add certain declassified *village* wines to the blend for a carefully crafted final *cuvée*, with a precise, mineral, and fruity wine with a smooth patina from the larger barrels used to age it.

## **PLOT**

**Surface area:** 1.836 hectares

**Geographical location:** The plateau of the Hautes Côte de Nuits in the commune of Chaux, and the *lieux-dits* of Le Combet Chalot and Corvée de Villy

**Aspect:** East-southeast

**Planted:** 1990/91/92/93

**Varietal:** 100% Chardonnay

**Soil and subsoil:** Clay limestone

**Plantation density:** 3,300 vines per hectare

**Vines:** High-trained

**Pruning:** Guyot

**Work in the vines:** Earthing up in winter, spraying with a nettle and rhubarb infusion, and a brew of horsetail and silica, tansy, sage and yarrow. Removal of excess vegetation in spring.

## **HARVEST**

**Harvest dates:** September 13<sup>th</sup>, 14<sup>th</sup> and 18<sup>th</sup> . (flower and fruit days)

Sorting both in the vines and in the winery

**Yield:** 59hl/ha

## **VINIFICATION**

Pressed in the vertical press in whole bunches for 2.30 hours

Settling: 12 hours

Alcoholic fermentation begun in the vat and finished in the barrel

## **AGEING**

**Duration:** 16 months and 2 months in the vat

**Type:** in barrels

**New barrels:** 26%

Slow and gentle toasting

**Origin of the oak:** Centre, fine grains

No racking off

Fining and light filtering

## **BOTTLING**

April 22<sup>th</sup> and 23<sup>th</sup> 2020 (fruit day)

Limited to 13642 bottles