



BOURGOGNE CHARDONNAY
“TERRES DE FAMILLE”
2019



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 21st and 23th 2019. (flower and root days)

Sorting both in the vines and in the winery

Yield: 31.7 hl/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 two months in the vat

Type: in barrels

New barrels: 30%

Slow and gentle toasting

Origin of the oak: Centre, fine grains

No racking off

Fining and light filtering

BOTTLING

April 20th 2021 (leaf day) using by gravity

Limited to 9551 bottles