

BOURGOGNE CHARDONNAY "Les Ursulines" 2016





100% Chardonnay

Origins

This 'vast' appellation brings together four great regions; Yonne to the north, with its fresh, mineral wines, followed by the Côte d'Or, with its rounder, deeper whites, the Côte Chalonnaise with its pleasant wines, and lastly the Mâcon region to the south, with a range of styles varying with the individual soil and exposure. Soils are mostly limestone-clay.

Vineyard selection and management

This wine is produced from parcels coming both from the Côte de Beaune lending a richness - and from a little further south, giving its wines a fresh, mineral character. Rigorous vine work went into the production of this wine, along with uncompromising checks for such considerations as yields and cultivation methods, where soil work is required to assist and support the microbacterial activity required for the terroir to express itself.

Vinification and maturing

Harvest date: from 25th to 28th of September 2016. 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. Very long fermentation using indigenous yeasts.

In the cellar: half is aged for 10 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 10% new gently toasted French oak barrels were used for very delicate oaking. The other half is aged on the lees in stainless steel tanks to preserve the freshness of the wine.

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

Tasting notes

Visual: pale yellow colour with golden highlights.

Nose: powerful, white flowers and almond aromas, buttery notes.

Palate: A round and fruity attack with a nice acidity.

Ageing potential

3 to 6 years.





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Vintage : 2016

2016 - a miraculous vintage!

Given a difficult start, the wines of Burgundy have an unexpected high quality as much as we could have hoped. After one of the mildest Winters since 1900, the growers suffered vineyard damage in Springtime which severely reduced the size of the potential harvest. In fact in the month of April we experienced devastating frosts over an exceptionally wide area. Hailstorms caused further damage during May in the Maconnais and North Burgundy. The weather changed completely with the arrival of Summer: with sunshine and warmth which allowed the vines to catch up with their growth. There was adequate rainfall which helped the growth continue in good conditions with the harvest taking place just at the right time. Vintage 2016 thus offers some fine surprises with wines of potentially high quality. The white wines have fine fruit aromas, are generous with good body and will be ready to drink while young whereas the red wines are powerful, tender, concentrated and will be ideal for ageing.