

BEAUNE CLOS DES MONSNIÈRES 2017

This large plot, in Beaune, forms a semi-circle around the places called "Les Mondes Rondes". It was deforested about sixty years ago. The name of this Climat comes from the old French "Mansion" which means residence/home.



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

VINEYARD

Vineyards surrounded by walls on 3 sides, with their backs to the Montagne de Beaune and with a magnificent view of the Pommard vineyard and the Côte. Planted in 1986. Quite shallow clay-limestone soils over ironstone gravel enable Chardonnay to ripen slowly.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 6,14 ha

Altitude : 320-350 m

Average age of vines : 30 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % crushed grapes

12 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

Intense dried fruit aromas combine with forestal notes of anise and chlorophyll. Firm mouthfeel with a touch of tannin that will reward cellaring.

Food pairings

Enjoy it with: Sushi, sashimi or fish carpaccio.

Serving temperature : 10-12°C

Should be drunk between : 2020-2024

