

1ER CRU VIGNES COULAND 2022

This plot of vines belonged, at the time when it was so named, to a certain Couland, whose surname is well known in Saône-et-Loire.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

Wine-Growing method : sustainable
Manual harvest: 100%

: Clay-limestone, marls
Production area : 1,7 ha
Altitude : 340-365m
Average age of vines : 25

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
12 months (whose 4 months in stainless steel tank)
80% oak barrels (whose 12% of new oak) and 20% in stainless steel vats
13% vol.

TASTING

Serving temperature :10-12°C
Should be drunk between :2023-2029

