

2014

✧ *Parcelle*

- ✧ Varietal Aligote
- ✧ Soil clay and limestone
- ✧ Color white
- ✧ Surface 0.54 ha

✧ *Viticulture*

We provide traditional manual culture work and care to the vine from november to July: Guyot pruning, ploughing, debudding for yield control, shot knitting and only when necessary spraying against the vine diseases.
The time and care we give to the vine is key to wine quality.

✧ *Winemaking*

First steps include crushing and fermentation in French oak barrels (1/3) and stainless steel tank (2/3).
Then comes bâtonnage and natural malolactic fermentation at cellar temperature (13 to 14° C).
After 12 months of ageing, the wine is pumped back to one tank for bottling preparation.

✧ *Vintage 2014*

Spring was exceptionally warm and dry and started the vine growing cycle earlier than usual (as in 2011).
On June 28, a major climatic change happened with a hail storm (more violent from Meursault to Beaune). After this hail storm, summer remained rather cold and humid. Sun was back only 3 weeks before harvest, that started on september 13 in Chassagne.

To conclude, the right balance between freshness and ripeness is reached thanks to this number of weather épisodes that implied spring high températures, summer rains and return of sunshine in indian summer time.

✧ *Ideal consumption* 2 years, depending on storage and transport

✧ *Ageing potential* 5 years - depending on storage and transport

