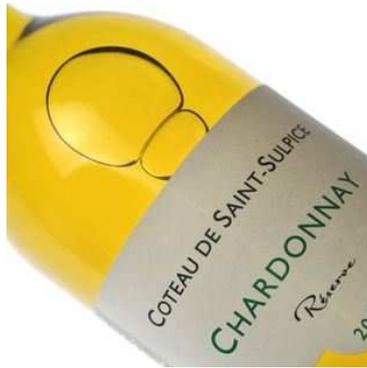


# CHARDONNAY RESERVE



**Reasoning behind this wine** : at the time of planting, 2 different types of Chardonnay were used. The reserve wine comes from 6 rows planted with the lowest yielding type available. Visually it is quite different from the neighbouring rows with smaller grapes on smaller bunches. The idea was to produce a different, more concentrated Chardonnay. They are grown in the same plot, picked at the same time and fermented in the same way in the same barrels. But from a tasting point of view, the difference is considerable. Compare!

**Tasting notes:** aromatics: very expressive, with classic chardonnay fruit showing no oak. Mouth: dense, fat, concentrated, long after taste. Touch of oak at the end. Ideal partner for lobster or meat dishes such as poultry or veal in a cream sauce.

Blind taste this against a Pouilly Fuissé or a Meursault. You may be surprised!

**How the wine is made:** without adding sugar (no chaptalisation), as is the case with all our wines. The grapes are hand-picked directly into small 20-kilo bins as used in Burgundy. In hot weather, the grapes are put into cold storage so when they are pressed, the fruit will be preserved. If necessary, the bunches are individually sorted by hand to eliminate damaged grapes. The grapes are tipped by hand into the pneumatic wine press. The aim of this is to treat the grapes as gently as possible to avoid breaking skins that would release juice that would oxidize. Fruit is thus preserved and less sulfites are needed. The pressing is slow and gentle. The juice is left at a cool temperature to enable the heavier elements to deposit. No enzymes are used as we prefer to keep the lees for the barrel ageing. As the grapes are picked by hand, the quality of these lees is very good. The fermentation temperature is around 20°C. The alcohol fermentation will generally continue in barrels through to spring in our cellars on fine lees. Our barrels come exclusively from Meursault, either new or second-hand from

various growers. No sulfites are added during this period as the malolactic fermentation will occur during the summer. Aging our wines in barrels does not aim to give an oak style but to enrich it with regular bâtonnage and develop the aromatics. In accordance with our policy of naturally made wine, we use no additives which are otherwise commonly used such as Arabic gum, metatartrique acid, ascorbic acid etc. We only use a minimum of sulfites.

**Origin of the grapes:** the granite hill called St Sulpice is just a few hundred meters from the Loire river giving a special micro climate. This area is about 5 km from the main Côte Roannaise wine producing area but with quite a different terroir. According to the earliest documents known, dating from the year 966, this is where vines were first grown in our region.

**Appellation :** Vin de France

**Grape:** Chardonnay, low yield, small berry type.

**Vintage:** 2009

**Yield :** 25 hl/ha

**Name :** Coteau de Saint Sulpice

**Soil :** Granite

**Alcohol :** 13 %

**Bottle :** Bordeaux type in cases of 6x75cl. We use Nomatic Classic