

THE VINTAGE

2019 is a fresh and well-balanced vintage. Volumes are low although the quality is outstanding. Characterised by extreme weather conditions and perfectly healthy and aromatic grapes, 2019 saw weak rainfalls (-50% less than usual), several frosts spells in April/May followed by heatwave in summer. The harvests began on Monday 9 September in the Côte chalonnaise and came to an end on the 21 September in the Côte de Nuits.



APELLATION DESCRIPTION

This parcel neighbours La Framboisière. The soils in Clos Rochette are very compact, hard to plough and scattered with small rocks that give this climat its name. This parcel has been one of the Domaine's Monopoles since 1933.

Exposition : South-East
Soil : Compact clay-limestone soils
Grape Variety : Chardonnay

Characteristics of our plot

Surface area : 5 ha 45 a 25 ca - (13,47 Acres)
Years the vines were planted : 1960, 1987, 1999, 2009, 2017



WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (55%) in French oak barrels, 25% of which are new oak. The ageing period lasts 16 months with regular stirring whilst the rest of the blend is aged in vats. This allows the wine to develop delicate woody notes whilst conserving its freshness and distinctive character.



TASTING

This wine reveals exceptionally complex aromas and a fresh nose offering white flowers and spices. The lively attack gives way to a smooth, oily palate thanks to its oak ageing. The flavours and aromas combine harmoniously resulting in a beautifully elegant wine.

Serve with : Vol au vents, fish dishes, shellfish, oysters, mussels

Serve at : 10°C to 12°C

Cellaring Potential : 5 to 7 years

