

TERRES DE VELLE CHASSAGNE-MONTRACHET



100% Chardonnay. Golden yellow color with green highlights. Aromas of flint, deep minerality and toasted notes with honey and dense, ripe pear. Characterized by an intense aromatic expression and richness in the mouth. Flavors of fruit with fresh minerality. Round and opulent. The mouth is an instant pleasure with a nice balance. Soft and persistent. Try paired with seafood, poultry Asian food or light pasta dishes. Organic.

From La Platière Vineyard, which covers less than an acre. Situated on the way to Morgeot Abbey, it faces southeast and is mostly made up of clay. The vines are more than 20 years old. The grapes are hand picked into small boxes so that they arrive intact to the winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels, 30% of which are new. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, they stir to extract the complex flavors from the fine lees, according to tasting analysis. Between 15 and 18 months later, this wine is bottled without filtration and according to the lunar calendar.

Sophie and Fabrice Laronze were able to create a small domaine in Burgundy, which is an extremely rare and difficult accomplishment in a land where inheritance and history dominates. With the help of an investor, they took over an existing domaine in Auxey-Duresses. They sold off some of the less interesting parcels and set about acquiring others that were more suitable, buying old vines in Auxey, Meursault, Puligny, Monthelie and Volnay. The domaine is comprised of about 12 acres. They essentially built a new winery and cellar as well, all the while renewing the vineyards, which were in need of a little more care. They released their first vintage in 2009. Sophie and Fabrice farm their vines using organic and biodynamic practices and principles. While Sophie takes care of the business side, she is never far from the vineyards. Fabrice wears the hats of vineyard laborer/manager and winemaker. Having graduated from Beaune and Montpellier he gained a lot of experience in France and abroad (California even). They worked together for a larger winery in Burgundy for several years, and when the opportunity arose they jumped at the chance to make their own wine. We are grateful they did.

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Tasting Note:

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100% Chardonnay. Aromas of flint, minerality & toasted notes with honey & dense, ripe pear; intense aromatic expression & richness in the mouth; flavors of fruit with fresh minerality; round & opulent; soft & persistent.

Shelf Talker:

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