

TERRES DE VELLE PULIGNY MONTRACHET



100% Chardonnay. Golden yellow color. Expressive aromas of white flowers and lemon with gunflint and wet stone minerality. Concentrated, powerful and harmonious, characterized by its purity and freshness. Lovely depth, perfect balance and a good structure. Long finish with chalky minerality. Very pleasant with salmon in a puff pastry or with sauteed scallops. Organic.

Situated just below the premier cru *Les Perrières*, these two plots, both facing southeast, are on a clay base and benefit both from good maturity and from excellent expressiveness. The *Nosroyes* vineyards, constituting 70% of the cuvée, is 60 years old, and the *Leuvrons* was planted about thirty years ago in almost sheer limestone. The grapes are hand picked into small boxes so that they arrive intact to the winery. After a very gentle pneumatic pressing, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts settle naturally. The alcoholic and malolactic fermentations are left to occur naturally in French oak barrels, 30% of which are new. During the maturing process (15-18 months), the fine lees are stirred to extract the complex flavors according to tasting analysis. The wine is bottled without filtration and according to the favorable period of 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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Shelf Talker:

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