



## DOMAINE DU MONT ÉPIN

### The climate in 2019

Winter is defined by a lack of rain, with negative temperatures over a few days. Because of smooth temperatures in February and in March, vegetation development starts early. Three cold episodes occur, with temperatures below normal at the end of April and at the beginning of May. Two episodes of hard frost, at the beginning of April and mid April, jeopardize harvest 2019. There is a net warming end of May. This precedes an instable meteorology in June : wind and storms alternate with sunny and warm days. For those of the vine stocks still presenting grapes, flourishing occurs mid-June. The summer is very warm with two heatwaves occurring at the end of June and at the end of July. In between, storms threats contribute to lower the temperatures. Rain does not fall on our region for such. Grapes start ripening at the beginning of August, under normal seasonal temperatures. Several stormy rains in August offer a very welcome hydric input of 60 mm, helping the grapes to finish ripening. Harvest take place from 17th to 20th September.

# Mâcon-Péronne 2019



### Vineyard

Surface area: 7 ha  
Soil: calcareous marls  
Exposition: One-piece vineyard, located mid-height on the Mont Épin west flank. Thanks to its position, this land is sheltered from the dry conditions that can occur in the summer. It benefits from good water supplies, balanced by the good drainage allowed by the nature and inclination of the soil.  
Variety: organically-managed Chardonnay  
Planting density: 8000 vines/ha.  
Vineyard average age: 35 – 40 years.  
Pruning: Mâconnais system with arcure, keeping around 12 buds on the fruiting cane.

### Winemaking and ageing

Harvested at optimal ripeness, thanks to ripeness analysis on each plot. Destemming followed by a slight crushing. Pneumatic pressing, slow and at low pressure, allowing to preserve the quality of the juice and enhance the intensity of its aromas. Slow alcoholic fermentation ending by January, in stainless steel tanks with automatic temperature regulation. The malolactic fermentation follows. During 10 months, the wine is aged on fine lees in the same tanks. It has been bottled at the Estate in June 2020.

### Certification

Certified Organic wine by FR-BIO 01.



### Tasting notes

Limpid golden robe, with slight greenish nuances. Nose is open and appealing, with hawthorn notes, adding to citrus notes. Balance in mouth is perfect and for a Mâcon, this is a rich wine, with its fruity nuances, its roundness, its freshness. Ideal for aperitive time and with fine starters.

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