



ME

## DOMAINE DU MONT ÉPIN

### Climate in 2020

Autumn and winter 2019/2020 are mild, with few episodes of frost. It is the warmest winter with 4°C higher temperatures than the decade average. Spring proves dry and windy. End of March, temperatures go down, so buds are threatened by the frost. Happily enough, the major part of our vines remain safe. In May and in June, rain is back and temperatures are fresh. Windy episodes tend to quickly dry the soils between each rainfall. Blossoming takes place under favourable conditions around 20th May. Summer is dry, especially in July, with a deficit of 80% on the average amount of rain. August is less sunny. Heat episodes altern with storms that only pour little water over our vines. Welcome rains occur on mid August and slow down these phenomena. In Clessé, at the Domaine du Mont Épin, harvest takes place from 25<sup>th</sup> August till 7<sup>th</sup> September.

### Vineyard

Surface: 4 ha.

Soils: Bajocian crinoidal limestone, with stratus of Oxfordian calcareous marls.

The upper part of the plot is stonier than the bottom part with more clay.

Exposure: gentle slope facing due east.

Varietal: organically-cultivated chardonnay, 8500 vines/ha.

Average age: 45-50 years.

Pruning: *Mâconnais* system with *arcure*, keeping around 12 buds on the fruiting cane.

### Winemaking, ageing

Harvest at optimal maturity.

Selective gentle pneumatic pressing, adapted to the maturity of the grapes, that guarantees the purity and the aromatic of the juice.

Slow alcoholic fermentation ending by January, 75 % in stainless steel vats with automatic temperature regulation and 25 % in a 34HL barrel.

Malolactic fermentation follows.

Aged on fine lees during 9 months.

Estate-bottled.

### Certification

Certified Organic wine by FR-bio-01.



### Tasting

Bright yellow clear golden robe.

The nose is open and lively, with a gorgeous fruitiness, fresh with notes of white peach and subtle vanilla notes.

This wine is round and supple on the palate. Fruity aromas are as present as on the nose, and are underlined by vanilla notes on a lingering finish.



VIRÉ-CLESSÉ 2020