



ME

DOMAINE DU MONT ÉPIN



Domaine du Mont - Épin, Viré - Clessé *Breillonde*

Appellation : AOP Viré-Clessé.

Vintage : 2016.

Grape variety : Chardonnay.

Surface : 0.8 ha.

Vineyard :

- Age of the vines : 45-50 years.
- Vines are pruned according to the Mâconnais Arcure system with around 12 buds.

Terroir :

Soils: The limestones are bajocian and are also composed of oxfordian marl-limestone strata (Jurassic), slightly more stony limestones up the plots and more clay down.

Exposure: the vines enjoy a full exposure on sunny, gentle slopes during the day. This exceptional situation allows optimal ripening of the grapes.

Climate in 2016 :

Winter 2015-2016 is an exceptional mild in the whole of France.

Although repeated in Burgundy climatic events of spring, frost then hail, spared the vineyard of Clesse.

The month of June is rainy and results in a slowdown of the vine cycle as well as a strong pressure of late blight. This one was well contained in biological protection.

A beautiful late season, as well as a rigorous vineyard management finally lead to a good sanitary condition and an ideal ripeness for the harvest.

Growing Method : Organic conversion

Harvest date : September the 23th to the 28th 2016.

Vinification & ageing :

- Grapes are picked at optimal maturity after maturity tests on each parcel.
- Destemming is used to avoid herbaceous taste.
- Slow and gentle pneumatic pressing guarantees purity of juice and extraction of the finest aromas.
- Very slow temperature-controlled alcoholic fermentation in stainless steel tanks generally ending by January.
- Malolactic fermentation follows.
- Matured on fine lees in tanks for 70% of the wine, and in 600 L. barrels for 30% of the wine, during 8 months.
- Estate-bottled in July 2017.

Tasting :

- Golden dress, limpid
- Breillonde is a singular terroir, expressing itself with a complex nose; the toasted notes supported by the pass-crassane pear and ripe peach aromas are perfectly integrated.
- Generous on the palate, this wine reveals a discreet minerality, suppleness and a beautiful perfectly balanced acidity.
- This Viré-Clessé Breillonde deserves to be kept in order to express itself fully.

Wine & food matching :

Chicken suprême with mushrooms, crayfish pastry with tarragon, curry monkfish with coconut milk.



Technical specifications Domaine du Mont Épin, July 2018

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