



**Domaine de la Monette**  
**Burgundy Côte Chalonnaise White**  
**Les Pertusots 2020**  
**Organic wine**

**Technical sheet**

**Viticulture**

All of the estate's plots have been organically grown since 2009. From January 2013 the estate is certified in organic farming, the control body is Ecocert France. Organic cultivation does not allow any chemical treatment of the vine.

All vineyards are worked mechanically, no herbicide has been used since 2009. "Organic" treatments (anti-mildew and anti-oidium) do not leave traces in the wine.

**Vineyard**

This wine comes from a plot in the locality "Les Pertusots" located in the town of Bouzeron. The plot being planted with Chardonnay, it is not entitled to the Bouzeron appellation (only aligoté). Wine is therefore a Bourgogne Côte Chalonnaise. We took over the rental on this plot at the end of 2015. It was planted in the 1980s by the manager of the most famous domaine in Burgundy, then carried out in organic farming for many years.

The soil is limestone and light, easy to work. The parcel is facing due west on a beautiful clear slope, which allows you to take full advantage of the sunshine of the afternoon and evening. Chardonnay vines are on average 35 years old. The yield varies between 35 and 45 hectoliters per hectare.

Les Pertusots 2020 is our fifth harvest on this plot which was already certified organic.

**Harvests and Vinification**

Manual harvest in small boxes of 10 kg. Sorting on a vibrating table in the winery. Static settling 24 hours at 8° C. The clear juices are transferred demi-muids. Undergoes alcoholic fermentation and malolactic. Slow fermentation at low temperature (20° C).

**Elevage**

Aging for 9 months; 20% new barrels. Then remaining for two months in a stainless steel tank.



**Bottling**

This wine has undergone a light tangential filtration in order to stabilize it. Bottling took place on 3 September 2021.  
ABV 13.5%.

**Tasting**

Color of medium intensity, clear and brilliant, golden reflections.  
Nose on fruity notes (yellow peaches, apricots) with a fine woodiness, begins to open well after aeration. Intense, fresh and complex taste, with a very nice attack. The fat and roundness make it a wine for meals, to accompany salmon, meat from veal or sweetbread with morels.

