



Monthélie LES SOUS-ROCHES

VINEYARD

Grape Variety : Chardonnay.

Surface : A parcel of 0.22 ha.
Planted in 1996.

Soil : Limestone clay with marl. Very stony with chipped pebbles and fossils.
East orientation. Very steep slope (20 to 25%).

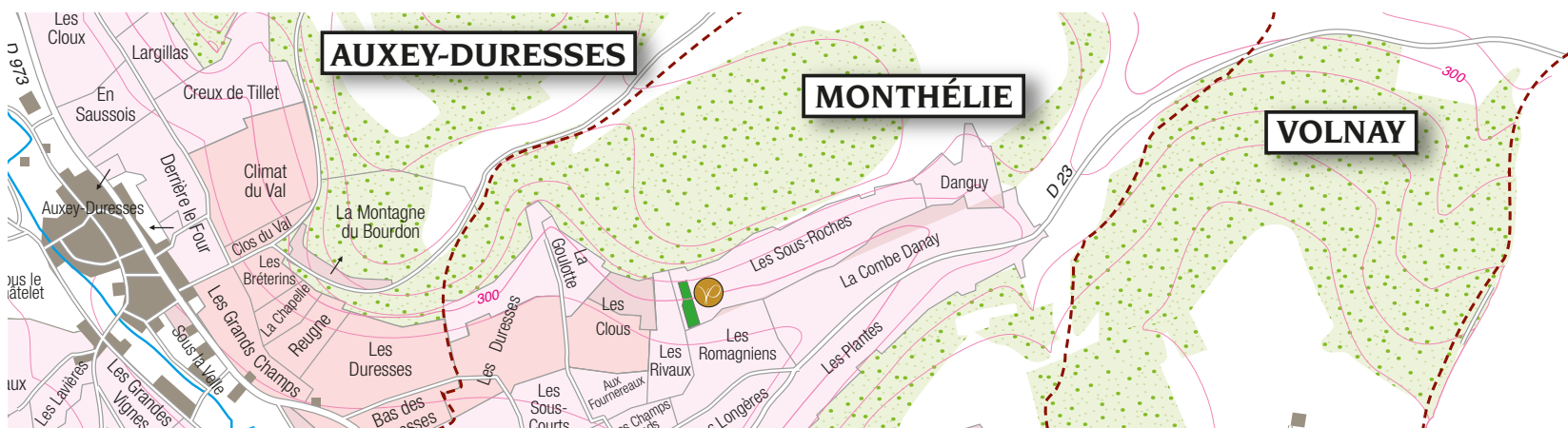
Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

The name of this climat is linked to its situation, at the foot of the Frémont hill, and refers to the nature of the soil which contains a lot of mineral matter such as limestone.

VINIFICATION

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels (around 15% new) for malolactic fermentation and maturing for 12 months. It is then racked into stainless steel vats and aged for a further 6 months before bottling.



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