

## **Mâcon Villages Clos Saint Pancras**

### *Terroir*

- Light clay and limestone soil, pebbly on a jurassic limestone subsoil
- Top of the «clos» quite poor and the lower part of the «clos» with more clays.
- East exposed
- Slope between 10 and 20%
- Altitude : 240 meters
- Early and sunny plot, often exposed to north wind
- Surface : 3,55 hectares

### *Vineyard*

- All vineyard in Chardonnay
- Density : 7000 vines/hectare
- Organic culture since two years (Ecocert label)
- Pruning very respectful with the natural sap flows and limiting the pruning wounds
- Spring vine labour (disbudding, trimming, tying-up) made with care in order to well balance the quantity of grapes with the climatic conditions and the vine vigour
- Autumn and spring ploughing made in order to preserve the vegetal against weed competition and to return green manure
- Yields controlled around 50 hectolitres per hectare.

### *Harvest, vinification and aging*

- Hand picking in little grape boxes
- Full grape pressing in a pneumatic press
- Light settling : just one night in cold inox tanks
- Alcoholic and malo lactic fermentations in oak ovals therm regulated around 18°C.
- No exogenous yeast used : fermentations are only made by natural yeasts.
- Aging on the lees for ten months
- Bottling at the end of august after a light filtration

### *Vintage 2011*

- Pale yellow robe with some green lights
- Fresh nose with citrus, peach and mirabelle grades and some hints of florals aromas (lime, verbenas...)
- Straight and fresh palate ; Mouth dominated by fruit aromas balanced by mineral hints which lengthen the wine
- Refreshing wine to drink within three years, in aperitif or with fish, crustaceans or goat cheese