

#### THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.



#### APELLATION DESCRIPTION

This parcel neighbours La Framboisière. The soils in Clos Rochette are very compact, hard to plough and scattered with small rocks that give this climat its name. This parcel has been one of the Domaine's Monopoles since 1933.

Exposition : South-East  
Soil : Compact clay-limestone soils  
Grape Variety : Chardonnay

#### *Characteristics of our plot*

Surface area : 5 ha 45 a 25 ca - (13,47 Acres)  
Years the vines were planted : 1960, 1987, 1999, 2009, 2017



#### WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. The alcoholic fermentation lasts 4 weeks and takes place for a proportion of the musts (55%) in French oak barrels, 25% of which are new oak. The ageing period lasts 16 months with regular stirring whilst the rest of the blend is aged in vats. This allows the wine to develop delicate woody notes whilst conserving its freshness and distinctive character.



#### TASTING

This wine reveals exceptionally complex aromas and a fresh nose offering white flowers and spices. The lively attack gives way to a smooth, oily palate thanks to its oak ageing. The flavours and aromas combine harmoniously resulting in a beautifully elegant wine.

Serve with : Vol au vents, fish dishes, shellfish, oysters, mussels

Serve at : 10°C to 12°C

Cellaring Potential : 5 to 7 years

