

Domaine de la Croix Senaillet

GRANDS VINS BLANCS DE BOURGOGNE

The climate in 2018

Following a classical fall and winter time, January is wet, and as mild as February is fresh. In March, as in April, rain keeps on falling. April is full of contrasts, cold, warm, then mild. As the temperatures get back to normal, the tremendous vegetation development slows down. May is sunny, yet stormy. Blossoming occurs one week ahead of the ten-year average, to end in early June, in good conditions. At mid-June, the berries are the size of a pea. Then, rain starts to be needed: June, July, August are warm and dry, with temperatures above the ten-year average. Thanks to good water reserves in the soils, the vines keep up. In late August, a saving rain helps boost the grapes. At this time of the year, vines sanitary condition is perfect and grapes maturity is at its best !

Unexpectedly, the harvest, taking place from the 30th August to the 13th September, turns out to give great quality grapes, in great quantities.

To sum up, after a rainy winter, a contrasted springtime and a worrying dry summer, with late then early vines, the vegetation (and emotional) yo-yo outcomes positively and the result fully allows the raising of a great vintage.

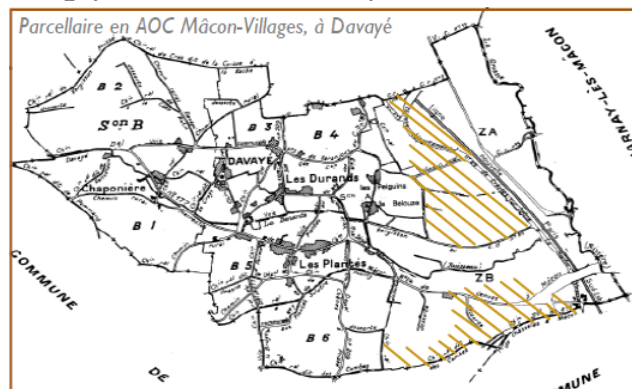
Mâcon-Davayé 2018



Technical sheet
December 2019

Vineyard

- Surface area : 5.23 ha divided into 8 plots.
- Soils : limestone of the middle Jurassic period, covered by clay soils.
- South and south-east facing parcels.
- Grape variety : organically-grown Chardonnay.
- Planting density : 8.000 vinestocks per ha.
- Age of vines : 35 years.
- Macônnaise pruning system, with arcure or Guyot, 12 buds on the fruiting cane



Winemaking and ageing

- Harvesting at optimal maturity.
- Destemming, to avoid herbaceous taste, followed by a gentle crushing.
- 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.
- Aged on fine lees during 7 months.
- Estate-bottled in April 2018.

Certification

Certified Organic wine by FR-BIO 01.



Tasting notes

Clear and bright robe, with a white gold colour.

The nose is fresh, with lemon notes, enhanced by hints of mint.

Vivacity, well-balanced aromas and harmonious finish, are the main characteristics of this pleasure wine.

Richard et Stéphane Martin – Domaine de la Croix Senaillet

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