

Domaine de la Croix Senaillet

GRANDS VINS BLANCS DE BOURGOGNE

The climate in 2018

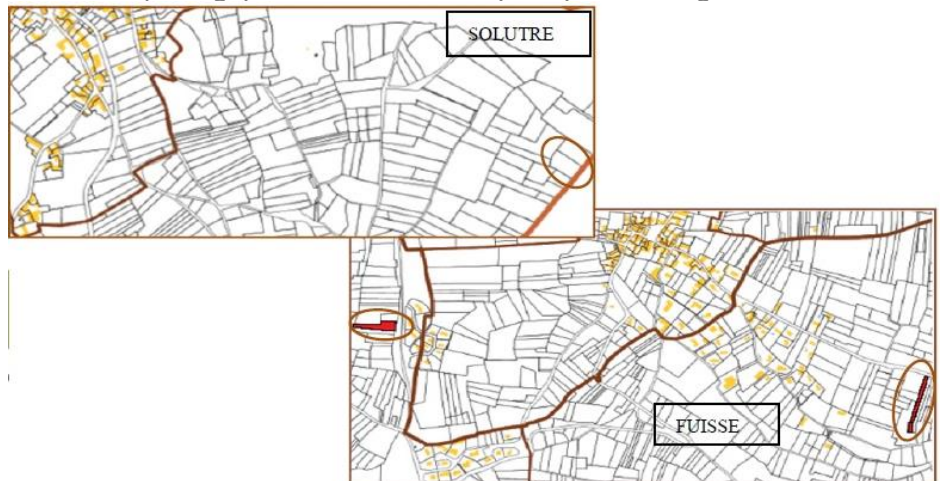
Following a classical fall and winter time, January is wet, and as mild as February is fresh. In March, as in April, rain keeps on falling. April is full of contrasts, cold, warm, then mild. As the temperatures get back to normal, the tremendous vegetation development slows down. May is sunny, yet stormy. 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.

Vineyard

- Surface area : 1.20 ha located in the village of Solutré and Fuisse.
- Soil : Jurassic limestones mixed with platy marl.
- South and North-east facing parcel.
- Grape variety : organically-grown Chardonnay.
- Planting density 8.000 vinestocks per ha.
- Age of vines : 70 years.
- Mâconnais pruning system, with arcure. Very low yield focusing on concentration.



Winemaking and ageing

- Harvesting by hand at optimal maturity
- Slow and gentle pneumatic pressing guarantees purity of juice and extraction of the finest aromas.
- Slow alcoholic fermentation in demi-muids and 228L barrels, generally ending by January.
- Malolactic fermentation follows.
- Ageing on fine lees in oak for 10 months in demi-muids and oak barrels.
- Estate bottled in September 2019

Certification

Certified Organic wine by FR-BIO 01.



Tasting notes

Brilliant golden yellow robe.

The nose opens on bergamot aromas, with delicate oaky notes.

In the mouth, the wine is full, round and powerful. This opulence is yet nicely balanced with an enjoyable freshness. It offers a delightful persistency of aromas on a slightly saline finish.

Pouilly-Fuissé 2018

Technical sheet
December 2019

Richard et Stéphane Martin – Domaine de la Croix Senaillet

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