

Domaine de la Croix Senaillet

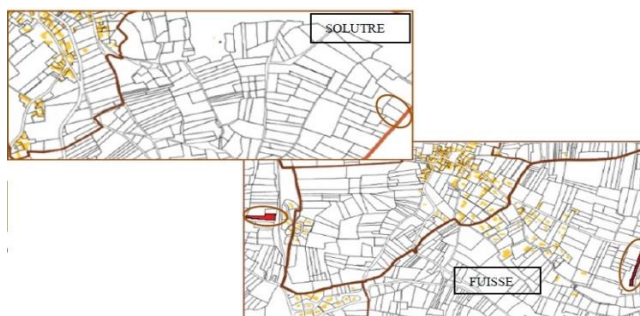
GRANDS VINS BLANCS DE BOURGOGNE

The climate in 2019

Winter is defined by a lack of rain, with negative temperatures over a few days. Because of smooth temperatures in February and in March, vegetation development starts early. Three cold episodes occur, with temperatures below normal at the end of April and at the beginning of May. Two episodes of hard frost, at the beginning of April and mid April, jeopardize harvest 2019. There is a net warming end of May. This precedes an instable meteorology in June : wind and storms alternate with sunny and warm days. For those of the vine stocks still presenting grapes, flourishing occurs mid-June. The summer is very warm with two heatwaves occurring at the end of June and at the end of July. In between, storms threaten to lower the temperatures. Rain does not fall on our region for such. Grapes start ripening at the beginning of August, under normal seasonal temperatures. Several stormy rains in August offer a very welcome hydric input of 60 mm, helping the grapes to finish ripening. Harvest takes place from 9th to 16 September.

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.
A low yield on purpose, to increase concentration.
Age of vines : 75 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 9 to 10 months in demi-muids and oak barrels with 30% new wood.
Estate bottled in July 2020.

Certification

Certified Organic wine by FR-BIO 01.



Tasting notes

Brilliant golden yellow robe.
Nose opens on toffee and pastry notes, well integrated to citrus aromas such as grape fruit and to white flowers notes.
We appreciate the richness of this wine, with candied citrus aromas. It is both powerful and supple, with a fresh and mineral texture, from start to finish.

Pouilly-Fuissé 2019

Technical sheet
January 2021