AU PIED DU
MONT CHAUVE

## Saint-Aubin
*Le Charmois*
1er cru 2015

This brown, limestone rich **terroir** is mid-slope. Here, you can see Ladoix limestone and Dijon Corton stone outcroppings. The **Vines** are around forty years old and are tended using integrated, eco-friendly techniques; the pruning style is single Guyot, leaving long fruit canes and budding one eye in two, resulting in well-balanced, well-ventilated bunches of grapes. Natural grassing of the soil.

The **grapes** were hand-picked into shallow cases on 20th September; at the end of harvesting, they were sorted on a sorting table before being fully de-stemmed. The whole berries were then transferred to the vat in small stainless steel trollies so as not to over-manipulate the raw material. Once the berries were vatted, they underwent an 8-day cold pre-fermentation maceration at 10°C, with two pumpings of the juice over the cap per day, to extract colour and primary aromas. After 8 days, we warmed the vat to 18 to 20°C to kick start natural alcoholic fermentation. During this stage, we carried out two pumpings over per day at the beginning and middle of alcoholic fermentation, reducing to one a day at the end. Vatting lasted 20 days. Once fermentation had finished, we drew off the run off juice and de-vatted the fermented berries to a pneumatic press. At the end, the press juice and the run off juice were recombined. The finished wine was stored in a stainless steel vat for 15 days for it to clarify, giving us a limpid new wine. During the 14-month maturing **30% went into new barrels and 70% into barrels that had already held 1 to 2 wines**, racking, to stainless steel vats where the wine rested for 1 months, was protected from air. Last was a light filtration before bottling.

**Color**: Red garnet with shiny reflections
**Nose** : Nose on red fruits as redcurrant and raspberry.
**Mouth:** Powerful and fresh attack. This wine is well structured, rich and full with straight tannins giving depth and verticality to the wine. It is a serious and rustic wine.