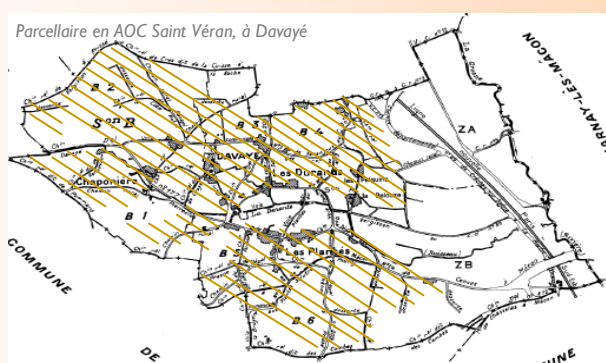


In 2009

Long and harsh winter followed by warm spring
 Buds bloomed as early as April 7
 Early and homogeneous flowering started in early June
 Sunny and very dry summer in Davayé with occasional violent hailstorms from June to August
 Maturity tests started from August 16, then grapes' quality consistently increased till harvest
 Perfect conditions for harvesting from 1 to 13 September

Vineyard

- Surface area : 17 hectares scattered across all village hillsides. The parcels are known as: 'Maillettes', 'Bergades', 'Poncétys', 'Terres Noires', 'Pommards', 'Chênes', 'Surigny', 'Prâgnes', 'Bruyère', 'Chailloux', ...
- Soils are a patchwork of limestone and clay mix dating from Jurassic period
- Parcels face south-east, due east or east and a few others are located on plateaux
- Grape variety: organically-grown Chardonnay - Plantation density: 8,500 vinestocks per ha
- Average age of parcels: 45 years
- Vines are trained according to 'mâconnais' and 'Arcure' systems



Vinification and maturing

- Grapes picked at optimal maturity after maturity tests for each parcel
- Destemming is used to avoid herbaceous taste
- Slow and gentle pneumatic pressing guarantees purity of juice and extraction of the finest aromas
- Very slow alcoholic fermentation in temperature-controlled stainless steel tanks and generally ending by January
- Malo-lactic fermentation follows
- Matured in tanks on fine lees for 10 months
- Estate-bottled in July 2010

Tasting

- Golden in colour with a green tinge
- Wild white flowers nose with white-fleshed fruit and hints of honey and citrus
- Round, supple and crisp attack
- Mineral and rich on the palate
- Long and harmonious finish. Racy and very refined wine
- Wine and food matching tips: marries well with a large variety of dishes like seafood, poultry, white meat or goat's milk cheese

Ils en parlent

- www.domainecroixsenaillet.com

