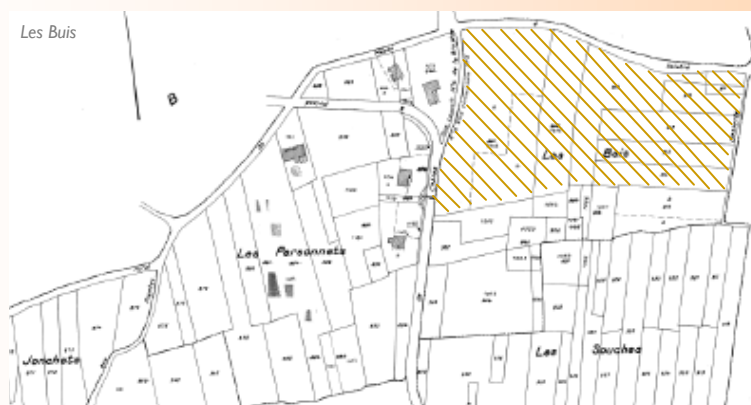


In 2009

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: 1.6 hectares
- Soil type: stony and clayey soil on top of white platy limestone
- Parcel faces due east
- Grape variety: organically-grown Chardonnay - Plantation density: 8,500 vinestocks per ha
- Average age of vines : 40 years



Vinification and maturing

- Grapes are picked at optimal maturity after maturity tests
- Destemming is used to avoid herbaceous taste
- Slow and gentle pneumatic pressing guarantees purity of juice and extraction of the finest aromas
- Very slow temperature-controlled alcoholic fermentation half in tanks and half in new big oak barrels
- Malo-lactic fermentation follows
- Matured on fine lees for 9 months
- Estate-bottled in July 2010

Tasting

- Sparkling colour with a green tinge
- Mineral flavours on the nose, typical of Chardonnay grown on first-class terroirs
- Notes of iodine, wild mint and lemon
- Rich on the palate with flowery blossom aromas, mineral notes and a touch of fruit
- Racy finish
- Wine and food matching tips: perfect partner to fried tuna with onions, grilled sole or trout fish cooked with almonds...

Ils en parlent

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