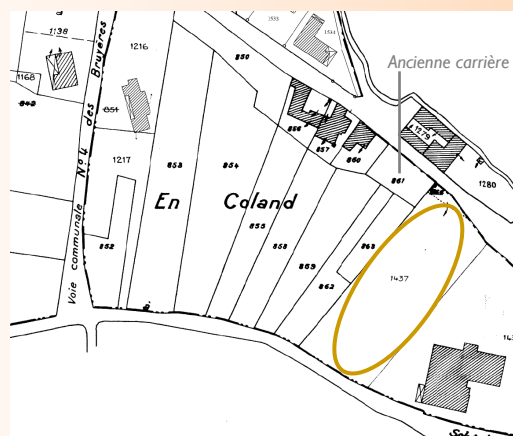


In 2009

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 of parcel: 0.39 hectare
- Soil type: stony and clayey soil on top of white platy limestone
- East-facing parcel situated halfway up the hillside and overlooking a former quarry
- Grape variety: organically-grown Chardonnay - Plantation density : 8,500 vinestocks per ha
- Average age of vines : 45 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 in new big oak barrels usually ending by January
- Malo-lactic fermentation follows
- Matured on fine lees for 9 months
- Estate-bottled in July 2010

Tasting

- Golden in colour
- The nose straightaway contrasts with our other 2009 vintage wines. This wine displays honeyed, citrus fruit and vanilla aromas with notes of soft spices
- Rich and powerful mouth complemented by well-integrated wood
- Long silky finish
- Wine and food matching tips: great accompaniment to red mullet with 'escabèche' sauce, Peking duck with candied ginger or fried 'foie gras'

Distinctive feature

- New and rare wine producing 800 bottles

Ils en parlent

- www.domainecroixsenaillet.com

