

# Viré-Clessé Breillonde 2018

Technical sheet  
December 2019



DOMAINE DU MONT ÉPIN

## The climate in 2018

Following a classical fall and winter time, January is wet, and as mild as February is fresh. In March, as in April, rain keeps on falling. April is full of contrasts, cold, warm, then mild. As the temperatures get back to normal, the tremendous vegetation development slows down.

May is sunny, yet stormy. Blossoming occurs one week ahead of the ten-year average, to end in early June, in good conditions. By mid-June, the berries are the size of a pea. Then, rain starts to be needed: June, July, August are warm and dry, with temperatures above the ten-year average. On the 3rd of July, during cluster closure, a little hail storm occurs on Clessé, causing little damage on some vines.

Thanks to good water reserves in the soils, the vines keep up. In late August, a saving rain helps boost the grapes. At this time of the year, vines sanitary condition is perfect and grapes maturity is at its best!

Unexpectedly, the harvest, taking place from the 7th of September to the 14th of September, turns out to give grapes of great quality, in great quantities.

To sum up, after a rainy winter, a contrasted springtime and a worrying dry summer, with late then early vines, the vegetation (and emotional) yo-yo outcomes positively and the result fully allows the raising of a great vintage.



## Vineyard

Surface area: 0,8 ha

Soil: Bajocian crinoidal limestone, with stratus of Oxfordian calcareous marls. The upper part of the plots is stonier than the bottom part, that shows more clay.

Exposition: gentle slope facing due east.

Variety: organically-managed chardonnay

Planting density: 8500 vines/ha.

Vineyard average age: 50 years.

Pruning: Mâconnais system with arcure, keeping around 12 buds on the fruiting cane.

## Winemaking and ageing

Harvested at optimal ripeness, thanks to previous ripeness analysis on each plot.

Destemming followed by a slight crushing.

Pneumatic pressing, slow and at low pressure, allowing to preserve the quality of the juice and enhance the intensity of its aromas.

Slow alcoholic fermentation ending by January, 70 % in stainless steel tanks with automatic temperature regulation and 30 % in French oak demi-muids of 600 L.

The malolactic fermentation follows.

During 10 months, the wine is aged on fine lees.

It has been bottled at the Estate in September 2019.

## Certification

The vines and wine are grown organically since 2015.

2018: last year of conversion before the European Organic certification FR-BIO-01.

## Tasting notes

Bright yellow robe with golden hints.

The nose is expressive and gourmand. It harmoniously associates fine toasted aromas to fruity notes of fresh pineapple, marzipan and hazelnut.

After a fresh onset, the wine offers a great density in the mouth, it is full-bodied and powerful, with nice long-lasting aromas.

## Wine press

Wine Enthusiast - July 2020 issue : 90

Jancis Robinson – August 2020 issue : 16

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