BOURGOGNE BLANC

Clos de la Perrière Monopole





Clos de la Perrière is a single vineyard located in Corpeau, south of Puligny-Montrachet and Chassagne-Montrachet. It takes its name "Clos" from the old stone wall surrounding the vineyard. It creates the best conditions for the ripening of the grapes which is usually faster than the surrounding vineyards.

VINEYARD

The vineyard is cultivated organically with biodynamic preparations designed to encourage the life of the soil and its microbiological activity. The soil is worked, grass is grown in the winter and no chemical inputs are used in the treatments.

WINEMAKING

Hand-harvested. The grapes are sorted at the vineyard and then pressed slowly to enable the must to oxidise gently. Slow fermentation in big wooden tanks using wild yeasts only.

The wine is then aged for 10 months in wooden tanks without stirring and racking.

This wine is neither filtered nor fined.





Colour: White

Grape variety: Chardonnay

Area (ha): 1.25

Planting date: 1972 & 1979

Soil: Sand, clay and limestone

Altitude (m): 220

Exposure: South

Density (vines/ha): 10,000

Yield (hL/ha): 42 to 48

Ageing potential: 3 to 5 years

