
MONTHELIE

Sous le Cellier



TERROIR

"Picturesquely nestled against the rounded hillside like the head of Saint John in the shoulder of Christ, Monthelie resembles a Tuscan village," writes Pierre Poupon.

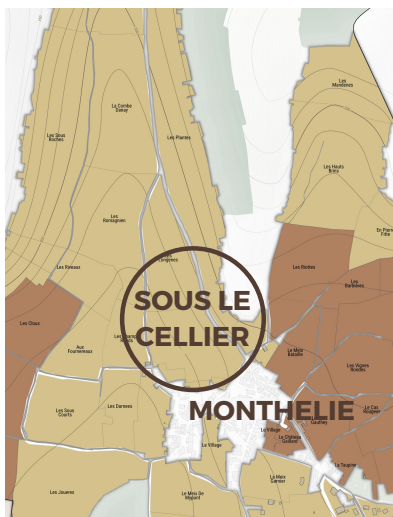
The Sous le Cellier plot, in the very north of the appellation, benefits from a significant slope, facing west, and is located at the exit of the village under the cellar of the houses, hence its name.

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 350-litre barrels, indigenous yeasts. Aged for 10 months in barrels, without inputs or racking. The wine is neither filtered nor fined.



Colour: White

Grape variety: Chardonnay

Area (ha): 0.69

Planting date: 2003 & 2015

Soil: Silt-limestone-sand

Altitude (m): 330

Exposure: South-West

Density (vines/ha): 10,000

Yield (hL/ha): 42 to 48

Ageing potential: 3 to 5 years

