

# TASTING NOTES

The color is shiny with golden reflections. On the nose, this wine reveals aromas of yellow and white fruits but also of fresh hazelnuts as well as spicy notes. the palate on the freshness, is counterbalanced by a rather round structure. A very nice length.



# MARSANNAY-LA-CÔTE

of the appellation, near the village of Couchey, the vineyard's eastern exposure along with its small limestone pebbles and numerous faults allow for the production of elegant, pure wines. The 45-year-old vines are planted at an altitude of 230 m.

### VITICULTURE

Grape variety: chardonnay Soils: deep clay-limestone. Orientation: East Surface area under vine: 0.4839 ha Pruning: Guyot system Yield: 55 hL/ha Average age of the vine: 46 years old.

### **VINIFICATION**

Harvest date: 27 September 2019. The grapes were handpicked.

At the winery: the whole bunches of grapes were gently pressed for 2½ hours. The temperature of the must was brought down to 12°C then was immediately transferred to barrels (450L) with no settling to preserve a maximum of lees. Long fermentation using indigenous yeasts for added complexity and freshness.





## **AGEING**

Maturation: aged for 16 months with no racking or stirring to bring out all of this wine's minerality. A proportion of 33% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a subtle, delicate touch of oak were used.

### **BOTTLING**

Bottling: the wine was bentonite fined and very gently filtered before being bottled using gravity in March 2021. Number of bottles: 3,640.

# **VINTAGE**

A legendary vintages?

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: from 5 to 10 years.

