

DÉGUSTATION ? SECRÈTE

DS1C4

Clos des Bouveries '06



Harvest 2006

2006 is a vintage placed under the sign of Heat, except in August when the rain played an hepful role for the berry maturation. Heat balance was really high, indeed. Flowering occurred without any problems at mid-June, harvest took place mid-September, with a lot of differences between the plots that has extended the harvest time span (around three weeks, till the 25th of September).

Wines produced in 2006 are rich and with a moderate acidity.

Winemaking

100% Chardonnay

50% vinification in thermoregulated inox vat, 50% vinification in oak barrel

Completed malolactic fermentation

Time span on the lies: over 14 years

Crus

Clos des Bouveries (a 3,5 hectares historical plot in Vertus)

Dosage

2 g/l (extra-brut)

Tasting

The wine presents a nice shiny robe with golden reflections. The perlage is fine. In the nose we can find toasted nut aromas, sign of an aromatic maturity, intricated with white flowers fragrances. The attack is fine and precise, leading to an elegant wine structure.