



Domaine Michel Juillot

BOURGOGNE CHARDONNAY

VINEYARD

Color : White

Grape variety : Chardonnay

Dates of plantation : 1976, 1990, 1991

Soil : clayey-limestone, marl and sandy with flint

Aspect : South West

Altitude : 212 meters

Annual production : 11,000 bottles

Domaine Michel Juillot

BOURGOGNE

Appellation Bourgogne Contrôlée

Chardonnay

VIN DE BOURGOGNE

Laurent Juillot

Viticulteur à Mercey, S.-&-L., France

Produit de France



75 cl
12,5% vol.



VINIFICATION

Manual harvest - Selective picking on sorting table - Full bunches in the press - 12 hours settling of the big lees - Fermentation 50% in oak barrel and 50% in oak cask - Temperature control - Natural yeast.

CELLAR MATURING

9 months in oak barrel and oak cask - 5% new oak
Malolactic fermentation completed - Fining before bottling.

TASTING COMMENTS

Allen Meadows : «A fruity and fresh nose speaks of primarily pear and apricot aromas. There is good mid-palate fat on the delicious and citrus-inflected flavors that culminate in a clean and agreeably dry finish of acceptable depth and length. This should drink well almost immediately.»

GASTRONOMIC AGREEMENTS

«Raviole de grenouilles, poêlée de trompettes en sauce cueillette»
(frog leg ravioli and fried horns of plenty).

Ideally served at : 11° - 13°C - Ageing potential : 3 - 5 years

AWARDS AND PRESS MARKS

Prestigious cellar from Burgundy : 2013 (Vintage 2011)

Tastevinage : 2012 (Vintage 2011)

2013 (Vintage 2012)

Allen Meadows : 86/2013+ (Vintage 2011)

85/2014+ (Vintage 2012)

86/2015+ (Vintage 2013)

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