



## LE GRAND CLOS

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### SINGLE -VINEYARD CHARDONNAY

## WINEMAKER'S NOTES

From the warm, riper, but ultimately still cool-climate vintage of 2018, Le Grand Clos Chardonnay is a rich and seamless barrel-fermented Chardonnay. Remembering to taste this 'Grand Vin' just a little warmer than one might with other white varietals, one sees the complexity of the Chardonnay grape at its best through the terroir of the dolomitic limestone soils it is grown upon. A clutch of classic stone fruit is underlaid by subtle, high-toned, racy, elegant tones of more exotic fruit such as melons and papayas that underline the intensity of the Summer the fruit was grown. Seamless lacy lanolin tones, with the barrel ferment barely visible through the

intoxicating spiciness of the nose. Perhaps also a whiff of white floral mintyness. Full in the mouth with beeswax and creamy lightly-truffled lanolin overtones, with no obvious wood contribution, the tightrope walk of rich, bracing acidity and minerality of this wine baffles the senses. It expresses the tight minerality of the Grand Clos Block in an entirely different, fascinating way. With greater vine age, we sense even greater delicacy, and yet, confoundingly, a greater weight that will certainly grow up around the wine in bottle.

Drinking Prime: From 2021-2028

## VINE MANAGEMENT

All of our vineyards are farmed sustainably in order to preserve the natural balance of the vines and respect their terroir. We use traditional practices in the vineyard, which we feel helps maintain the quality of the fruit and its aromatic identity. Each parcel is treated individually according to its terroir specifics, and each vine is cared for by hand from pruning through to harvest.

At the start of the season, we begin by pruning, using a single Guyot system. We then tie down the canes to the fruiting wire. Following bud-break, we position each shoot by hand, removing lateral and shoulder spurs for better ventilation and better concentration on every single cluster. Just before véraison, we strip the leaves on the eastern side of the vine, exposing the cluster to more sun and airflow, (in wetter, more humid years, we remove

the leaves on both the east and west sides of the vine), which promotes healthy ripening and prevents disease development. At mid-véraison, we green harvest if we feel our crop is too large or if disease pressure is present. After véraison, we net the vineyard parcels which are at risk to protect our grapes from bird damage until harvest.

In terms of soil management, our goal is to nurture and maintain a natural level of microbiological life. We cultivate every other row and leave a selected cover crop in the remaining rows, which creates competition within the root system and allows the top soil to remain loose and aerobic. Each year, we also break up the soil (deep ripping) of every second row, in order to aerate the soil structure and to help avoid compaction.

## GROWING SEASON & HARVEST

The 2018 wines have a precision that we have seldom seen after other equally-warm summers. The resulting wines (largely due to lower initial brix), despite the heat and stress that led to some light botrytis - show a marked purity and cool-climate character. Somehow, after a dry summer with extraordinarily-little disease, the sorting table was still needed. The intense heat of certain weeks of the summer contributed to a stress that weakened the skins and induced breakdown. This was contributed to by the swings of outside weather and temperature during harvest and fermentation - For Chardonnay, we were obsessed with getting the grapes in before they became too ripe, but it was so hot, that sugar accumulation

stalled - the vines went into preservation mode & stopped photosynthesizing - and nothing got overripe! Careful viticulture and attention to detail in the vines in the summer paid off in more consistent fruit and less rot after alternating intense heat and big rains of the fall.

The older, deeper-rooted vines of the Grand Clos section of the Le Clos Jordanne Vineyard were able to buffer out the heat and delivered, and the quality of fruit received was outstanding. The grapes were hand picked, bringing in only the highest quality clusters for vinification. The Vines were in great shape heading into the winter of 2018/2019.



LE GRAND CLOS

2018

SINGLE -VINEYARD CHARDONNAY

## WINEMAKING & ÉLEVAGE OF LE GRAND CLOS CHARDONNAY 2018

Our Chardonnays were whole-cluster pressed after minimal sorting across our vibrating table. We then left the juice to settle in tank at around 8-10°C for a couple of days before letting the tanks warm up, so that naturally occurring indigenous yeast from the vineyard may slowly start the fermentation. (We believe indigenous yeasts make the most complete, textured, complex wines). Then, we transfer the barely fermenting juice to 228l barrels to complete the indigenous (wild yeast) fermentation. We experiment tirelessly with coopers, toasts and forests to find the barrels that express (not mask) terroir with verve and subtlety. French barrels remain our choice due to the trees' slow growth patterns and ability to deliver a 'sense of place' with complete transparency. The wine is then 'élevé' - patiently aged - in selected French oak barrels for 16 to 18 months (according to the needs of each cuvée and or vintage). We use French oak made by coopers we have hand selected over the years for their finesse and commitment to quality. The wood comes uniquely from forests in the northeast of France; known for their tight grain and subtlety of perfume: the Allier, Tronçais, Jura, Bourgogne, and Vosges forests. These barrels (which are made of wood that has been air-dried for three years) are made principally by the Burgundian cooperage of Damy, Meursault. and Dargaud & Jaegle, Romanèche-Thorins.

The malolactic fermentations started naturally over the course of the winter and finished in the mid-Spring. As the Chardonnay's matured in barrel, they began to show more complexity of fruit while still preserving a crisp acidity. In order to preserve the flavour profile of each terroir, we made sure our new oak component did not exceed 20%, with the remaining barrels being one to four years old. We repeatedly tasted barrel by barrel to

select only those representative of the Grand Clos terroir. After 22 months of aging (to push the wines away from only having 'varietal' characteristics and more towards terroir), we racked the wines out of barrel and left them to settle in tank for about a month to achieve better homogenization and more elegance in the bouquet. We filtered the wines just prior to bottling and after which, the wines are aged about eight months to let the aromatic bouquet of the wines and mouthfeel develop further in bottle.

### VITICULTURE & PRODUCT INFO

Trellising System	Vertical Shoot Positioning: Single and Double Guyot
Planting Density	5299 vines/ha (2145 vines/Ac)
VQA Sub-Appellation	Twenty Mile Bench
Alcohol	13.0 % Vol
pH	3.31
Residual Sugar	1.5 g/L
Total Acidity	5.7 g/L (expressed in Tartaric Acid)
Racking	Once after 22 months of barrel ageing, from barrel to vat.
UPC #	063657040171