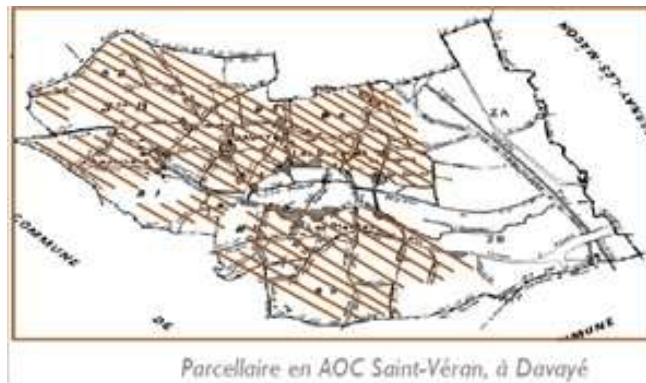


# Domaine de la Croix Senaillet

GRANDS VINS BLANCS DE BOURGOGNE

## The climate in 2021

Ending a contrasted winter, the budburst takes place though the rain. At the beginning of April comes down a polar mass from the north : quite early, the plots are damaged by the frost. A fresh weather sets in. In April the sunlight is low and May is rainy. At the beginning of June the vines blossom thanks to the sunshine. The blossom takes place around the 10th June in ideal conditions. Storms come accross and on 21st June the hail strikes. Until July alternate rains and lulls. More than ever we provide personalized care to each plot, based on a prevention approach. Over the second fortnight of August, a north wind dries up the vineyard and allows a normal veraison. The spared grapes mature and grow thanks to the next rains. At the beginning of September the harvest is in. Without surprise the volumes are weak. We had to precisely monitor the ripeness throughout the vineyard and to overcome the weather setbacks until we could obtain an optimal quality in each plot while vinifying : its freshness and balance lead to a classic and elegant vintage.



## Vineyard

Surface: 17 ha scattered across all village hillsides on about 40 parcels known as : *Maillettes, Bergades, Ponceytis, Terrenoire, Chênes, Surigny, Prâgnes, Chailloux...*

Soils: a patchwork of clay and limestone dating from the Jurassic period.

Exposure: south, south-east, with plots located on *plateaux*.

Varietal: organically grown chardonnay, 8000 vinestocks/ha.

Average age: 50 years.

Pruning: *Mâconnais* style with "*arcure*", with 10 buds on the fruiting cane.

## Winemaking, ageing

Harvest at optimal maturity.

Selective gentle pneumatic pressing, adapted to the maturity of the grapes, that guarantees the purity and the aromatic of the juice.

Slow temperature-controlled alcoholic fermentation in stainless steel tanks.

Malolactic fermentation follows.

Aged on fine lees during 9 months.

Estate-bottled.

## Certification

Certified organic by FR-bio-01.



## Tasting

Light green golden reflections on the bright robe.

The nose is floral, mineral.

In mouth elegance and freshness define this wine that also has precision.



SAINT-VÉРАН 2021

Fiche technique  
July 2022