

Thévenet & Fils



Blanc de Blancs de Chardonnay



At a Glance:

- **Appellation:** Vin Mousseux de Qualité
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** 2-5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the west-facing La Tournée lieu-dit, in the commune of Serrières
- **Soil Types and Compositions:** Sand atop limestone-clay subsoils
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,000 vines/ha. Average vine age is 20 years.
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Machine harvested, usually in late September

In The Cellar:

- **Fermentation:** Following destemming, wine ferments spontaneously in concrete vats for 2-4 weeks. Secondary fermentation takes place with selected yeasts in bottle.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked after alcoholic and malolactic fermentation but remains on its fine lees until assemblage prior to bottling. Wine ages for 9 months sur lattes in bottle.
- **Malolactic Fermentation:** Blocked by sulfur in some vintages, allowed to proceed spontaneously following alcoholic fermentation in others
- **Élevage:** 6-10 months in concrete tank followed by 9 months in bottle after secondary fermentation
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, 25-30 mg/l free

In The Glass:

A fresh, pleasing sparkling wine that shows the freshness that Mâconnais Chardonnay can achieve ... perfect for aperitifs or other celebrations.