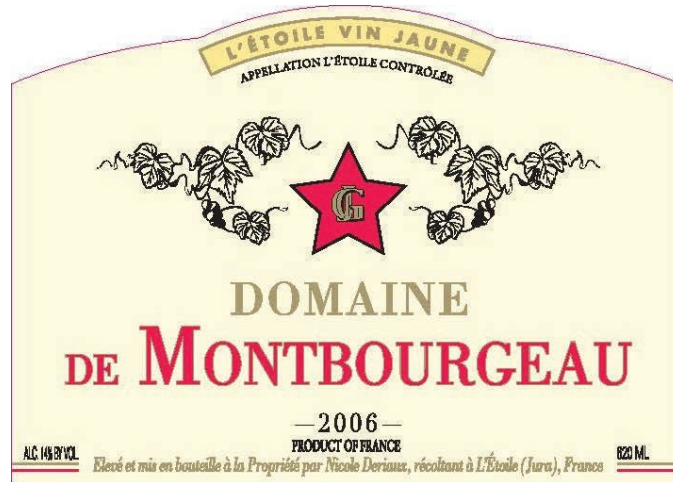


# Domaine de Montbourgeau



## L'Étoile Vin Jaune



### At a Glance:

- **Appellation:** AOC L'Étoile Vin Jaune
- **Encépagement:** Savagnin (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-east-facing Budes parcel outside L'Étoile
- **Soil Types and Compositions:** Blue limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000 vines/ha, vines average 30-70 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting when necessary, yields average 40-50 hl/ha
- **Average Harvest Date and Type:** Manual, late September to early October

### In The Cellar:

- **Fermentation:** Following manual destemming and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 18-24 days.
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 12 months in 25-hl neutral oak foudres followed by 6 years in 230-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth when necessary
- **Sulfur:** Applied when necessary

### In The Glass:

Hailing as it does from the elegance-enhancing soils of L'Étoile—the appellation in which Nicole Deriaux is the undisputed superstar—Domaine Montbourgeau's Vin Jaune displays a precision and lift rare in the genre. Its briny voile thwomp is sheathed in fruit less rich than that of its cousins in the RWM stable, and it punches all the more devastatingly for it. Quince paste, freshly polished brass, and pink salt coat the palate completely, provoking salivation and building to a finish of great tension.