

Domaine de Montbourgeau



L'Étoile Cuvée Spéciale



At a Glance:

- **Appellation:** AOC L'Étoile
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 4,000 bottles
- **Average Alcohol by Volume:** 15%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

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

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 230-l neutral oak barrels
- **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 barrel in the spring
- **Élevage:** c. 48 months 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:

This elite cuvée of Chardonnay is Madame Deriaux's special selection from her best Chardonnay plantings. Like the pure Savagnin cuvée, it is left to age for many months in barrel without racking and without topping off. It is a wine for the ages with a vibrant acidity underlying a dense and concentrated body with notes of beeswax and honey and resin and minerals.