

# Domaine de Montbourgeau



## L'Étoile Savagnin



### At a Glance:

- **Appellation:** AOC L'Étoile
- **Encépagement:** Savagnin (100%)
- **Average Annual Production:** 5,000 bottles
- **Average Alcohol by Volume:** 14.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the younger vines of the southeast-facing Budes parcel outside the village of 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 15-20 years old.
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting when necessary, yields average 40-45 hl/ha
- **Average Harvest Date and Type:** Manual, late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks
- **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 36-48 months in 600-l neutral demi muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and filtered with diatomaceous earth when necessary
- **Sulfur:** Applied when necessary

### In The Glass:

Montbourgeau's spellbinding Savagnin is produced from vines planted in veins of grey and blue marne, a soil particularly favored by the variety but less common in L'Étoile than elsewhere in the region. This electrifying wine combines L'Étoile's high-tension acidity with broad, almond-tinged golden fruits and a blast of sea salt, and its finish lasts well past the minute mark.