

Domaine de Montbourgeau



L'Étoile en Banode



At a Glance:

- **Appellation:** AOC L'Étoile
- **Encépagement:** Chardonnay (95%), Savagnin (5%)
- **Average Annual Production:** 2,600 bottles
- **Average Alcohol by Volume:** 13-14%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-east-facing en Banode plot outside of L'Étoile, coplanted to Chardonnay and Savagnin
- **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 in 1970
- **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 stainless-steel tanks
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine is raked 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 12-24 months in 500-l, neutral oak 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:

The finesse of the regular cuvée of L'Étoile plays counterpoint to this cuvée, "En Banode" which is a field blend of Chardonnay and Savagnin from a single vineyard source. Not produced every vintage, the "En Banode" is more full-bodied and rustic than the regular L'Étoile bottling and it reflects the special soil characteristics (the grey and blue marne) that are best for planting the finicky Savagnin grape.