



Aotearoa Chardonnay Symposium 2024

Day 1

Session 3

Wine 3

Winery	Domaine Guillemot-Michel
Viticulturist	Sophie and Gautier Roussille
Winemaker	Sophie and Gautier Roussille
Wine	Vire-Clesse Quintaine 2020
Region	Burgundy
Sub region(s)	Mâconnais
Wine RRP \$	\$60
Cases produced	1500



Wine Analysis

pH	3.09
TA	3.87 g/L
VA	0.43 g/L
DCO2	
Alcohol %	14.1%
RS	2.28 g/L

as H2SO4

as H2SO4

5.9 g/L

as Tartaric

0.52 g/L

as Acetic

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Tasting Note

Vineyard/Vintage Notes

The estate has been organic over 40years and biodynamic over 30 years. We use a lot of plant preparation (teas, ferments, etc.) from our own herb garden. Extra-care is put into the quality of the soil and green pruning, everything that can be done manually is done manually, 8 full time workers on a 6,5ha property.

Winemaking Notes

Winemaking is kept to the bare minimum: hand harvested grappes, slow pressing (4-4,5h) in a pneumatic press with minimal rotation, overnight settling, then the juice are sent to concrete tank and don't move until bottling. Indigenous alcoholic and FML, no racking, no batonnage. Bit of sulphites after FML. bottling during the summer.

Accolades/Reviews

"Another terrific wine from this address, the 2020 Viré-Clessé Quintaine exhibits aromas of citrus zest, white flowers, crisp melon and orchard fruit, followed by a medium to full-bodied, satiny and layered palate that's racy and precise, concluding with a long, saline finish. At a pH of 3.09, this is a beautifully balanced, vibrant wine in this warm vintage, and it will richly reward some bottle age. – William Kelley" - Robert Parker's Wine Advocate 93/100
RVF: 94/100

#	1	2	3	4
Block/Parcel Name				

Vineyard, Block or Sub-Block

% of Blend				
Clone	massale selection			
Rootstock	Riparia, 3309 etc.			

Soil Type	limestone and silt			
Vine Age	60 y.o			
Years in Production				
Other...				

Yield Management

Target T/ha	what nature provides			
Actual T/ha	6			
Vines/ha	8000			
Kg/vine	0.75			
Irrigated?	no			
Type e.g. above ground / subsurface				
Other...				

Vine Management

Pruning method	Guyot-Poussard			
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning				
Crop thinning (% removed)	none			
Kg/m fruit	44,5hL/ha			
Leaf plucking				
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering				
Date of fruit set				
Days between flowering and harvest				
Other...				

Harvest

Date	24/08-01/09			
Brix	22.5-23.5			
pH	-			
TA	6.1-6.9			
Malic Acid	-			
YAN	?			
Method of Harvest	hand			
Fruit condition	great			
Field Additions	none			
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	none
Destemmed	no we want to minimize trituration
Whole Bunch	yes, preserve juice flow in the press
Crushed	no we want to minimize trituration
Press Type	pneumatic

Wash	?
Press fractions	none
Press rate L/tonne	13L juice per 50L harvest crate (low)
Hard pressings, kept /downgraded	kept
Juice additions, types and rates	none
Gas cover, inert	no
Hyper Ox, timing	no juice protection in the press bed
Settling. Time, temperature	over night settling before going to concrete tank
Direct to barrel	see above
Juice NTU (if known).	
Other...	Long pressing (4h/4,5h) with minimum rotation

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	concrete tank
New oak, % and type	none
Temp Control. Target temp or rate	minimal, no higher than 22°C
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	none
Nutrient Additions. Type, rate, timing	none
Oxygen Additions. Timing, rate	none
Enrichment. Target Alc %, timing	none
Acidification. Target pH/TA, timing	none
MLF. Inoculated / natural, timing	natural, finished between april and july, depending on tanks
Warming for MLF	none
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	no
Enzyme addition	no
Other lees management	kept on the lees, no batonnage, no racking
Time in barrel	no barrel
Time in tank prior to finishing	
Palate fining, type and rate	none
Protein fining, to what level	none
Cold Stabilisation, to what level	4°C 2 weeks
Filtration, type	see at bottling
FSO2 level at bottling	25mg/L
TSO2 level at bottling	
Bottling date	23/08/2021
Filtration type at bottling	kieselguhr
Release date	01/02/2022