



Aotearoa Chardonnay Symposium 2024

Day 1

Session 3

Wine 4

Winery	Domaine Barraud
Viticulturist	Julien Barraud
Winemaker	Julien Barraud
Wine	Pouilly Fuissé 1er Cru La maréchaude "Clos la Verchère" 2022
Region	Burgundy
Sub region(s)	Mâconnais
Wine RRP \$	\$70
Cases produced	



Wine Analysis

pH	3.36
TA	3.07 g/L
VA	
DCO2	880 mg/L
Alcohol %	13.3%
RS	

as H2SO4

4.7 g/L

as Tartaric

PLEASE NOTE: The information presented in these tech sheets may be sensitive and not for general distribution. If in doubt you must contact those involved directly to seek permission to share or if you wish to publish specific details.

Tasting Note

Vineyard/Vintage Notes

Winemaking Notes

Accolades/Reviews

#	1	2	3	4
Block/Parcel Name	Clos la Verchère			

Vineyard, Block or Sub-Block

% of Blend	100%			
Clone				
Rootstock				
Soil Type	clay and limestone			
Vine Age	65			
Years in Production	2022			
Other...				

Yield Management

Target T/ha	56 hl/ha			
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Actual T/ha	56 hl/ha			
Vines/ha	0.9			
Kg/vine				
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)	10%			
Kg/m fruit				
Leaf plucking	yes			
Timing of leaf plucking	june			
Timing of crop thinning	june			
Fruit exposure achieved %				
Date of flowering	may			
Date of fruit set	june			
Days between flowering and harvest	100			
Other...				

Harvest

Date	september			
Brix				
pH				
TA				
Malic Acid				
YAN				
Method of Harvest	manual			
Fruit condition	good			
Field Additions				
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	no
Destemmed	no
Whole Bunch	
Crushed	no
Press Type	pneumatique
Wash	no
Press fractions	Yes
Press rate L/tonne	
Hard pressings, kept /downgraded	
Juice additions, types and rates	no
Gas cover, inert	no
Hyper Ox, timing	

Settling. Time, temperature	yes
Direct to barrel	yes after the first night
Juice NTU (if known).	
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	indigène
New oak, % and type	20%
Temp Control. Target temp or rate	YES
Wild ferment, % of blend	100%
Inoculated. Yeast used and rate	no
Nutrient Additions. Type, rate, timing	SO2
Oxygen Additions. Timing, rate	no
Enrichment. Target Alc %, timing	no
Acidification. Target pH/TA, timing	yes
MLF. Inoculated / natural, timing	yes natural
Warming for MLF	no
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	yes
Enzyme addition	no
Other lees management	keep lees for the fermentation and vinification
Time in barrel	12 month
Time in tank prior to finishing	3-4 month
Palate fining, type and rate	no
Protein fining, to what level	no
Cold Stabilisation, to what level	no
Filtration, type	yes
FSO2 level at bottling	yes
TSO2 level at bottling	
Bottling date	december
Filtration type at bottling	no
Release date	january
Other...	