



Aotearoa Chardonnay Symposium 2024

Day 1, Session 3	Wine 1	Wine 2	Wine 3	Wine 4	Wine 5	Wine 6
Winery		William Fevre	Domaine Guillemot-Michel	Domaine Barraud		Maison Joseph Drouhin
Viticulturist		François Ménin (Chef de Culture)	Sophie and Gautier Roussille	Julien Barraud		
Winemaker		Didier Séguier (Maitre de Chai)	Sophie and Gautier Roussille	Julien Barraud		
Wine		Chablis Grand Cru Bougros Cote Bouguerots 2020	Vire-Clesse Quintaine 2020	Pouilly Fuissé 1er Cru La maréchaude "Clos la Verchère" 2022		Puligny-Montrachet 2020
Region/Appellation		Bourgogne	Burgundy	Burgundy		France
Sub region(s)		Chablis	Mâconnais	Mâconnais		Burgundy (Côte de Beaune)
Wine RRP \$		\$151	\$60	\$70		\$170
Cases produced		6925	1500			
Importer	Truffle	Negociants	Last Drop	Caros	Peter Maude	Eurovintage

Wine Analysis

pH		3.19	3.09	3.36		3.11
TA		3.83 g/L	3.87 g/L	3.07 g/L		4.15 g/L
VA		0.35 g/L	0.43 g/L			0.40 g/L
DCO2		837 mg/L		880 mg/L		830 mg/L
Alcohol %		13.0%	14.1%	13.3%		13.1%
RS		0.1 g/L	2.28 g/L			2.3 g/L

Block/Parcel Name		220 Bougros 41 B/215 Bougros tricon		Clos la Verchère		
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Vineyard, Block or Sub-Block

% of Blend				100%		100%
Clone			massale selection			Différent selon les parcelles et parfois : clones Fins et très fins Varies from plot to plot and sometimes: fine and very fine clones
Rootstock		41b	Riparia, 3309 etc.			Différent selon les parcelles : 161 49C essentiellement Different depending on the plot: 161 49C essentially
Soil Type		Clay-limestone	limestone and silt	clay and limestone		Argilo-calcaire / Clay-limestone
Vine Age		44/43	60 y.o	65		between 18 and over 45 years old
Years in Production		41/40		2022		between 18 and over 45 years old
Other						

Yield Management

Target T/ha			what nature provides	56 hl/ha		50 hl/ha
Actual T/ha			6	56 hl/ha		45 hl/ha (6.8 T/ha)
Vines/ha			8000	0.9		10,000
Kg/vine			0.75			0.675
Irrigated?		no	no	no		NO
Type e.g. above ground / subsurface						
Other						



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Vine Management

Pruning method		guyot	Guyot-Poussard	guyot poussard		Guyot
Pruning (buds/m)		16				7/ vine
Canopy density (shoots/m)		1m60				
Shoot thinning		yes				
Crop thinning (% removed)		no	none	10%		
Kg/m fruit			44,5hL/ha			
Leaf plucking		yes		yes		
Timing of leaf plucking		End of August		june		End of June
Timing of crop thinning				june		July
Fruit exposure achieved %						
Date of flowering				may		
Date of fruit set		26 of August		june		
Days between flowering and harvest				100		
Other						

Harvest

Date		31/08-01/09/2020	24/08-01/09	september		25-Aug
Brix			22.5-23.5			various Lots
pH		3.2	-			natural acidity and alcohol
TA		7.4	6.1-6.9			
Malic Acid		3.6	-			
YAN		335	?			
Method of Harvest		Hand picking	hand	manual		
Fruit condition		Cases	great	good		
Field Additions			none			
Other						

Pressing

Additions to fruit (pre-pressing)		NO	none	no		yes
Destemmed		NO	no we want to minimize trituration	no		no
Whole Bunch		YES	yes, preserve juice flow in the press			yes
Crushed		YES	no we want to minimize trituration	no		no
Press Type		Pneumatic	pneumatic	pneumatique		membrane à maie ouverte / open mesh membrane
Wash		NO	?	no		
Press fractions			none	Yes		yes
Press rate L/tonne			13L juice per 50L harvest crate (low)			?
Hard pressings, kept /downgraded		NO	kept			no
Juice additions, types and rates		SO2	none	no		no
Gas cover, inert		Dry ice	no	no		no
Hyper Ox, timing		NO	no juice protection in the press bed			no
Settling. Time, temperature		24h - 11°C	over night settling before going to concrete tank	yes		24
Direct to barrel		NO	see above	yes after the first night		après débourbage / after settling
Juice NTU (if known).						180
Other			Long pressing (4h/4,5h) with minimum rotation			



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Fermentation

Vessel Type(s)		Inox	concrete tank	indigène		Barrel
New oak, % and type		No new oak (0%). French oak	none	20%		less than 20%
Temp Control. Target temp or rate		18-20°C	minimal, no higher than 22°C	YES		no
Wild ferment, % of blend		NO	100%	100%		0
Inoculated. Yeast used and rate		Yes - 20g/hl	none	no		100%
Nutrient Additions. Type, rate, timing			none	SO2		0
Oxygen Additions. Timing, rate		YES	none	no		0
Enrichment. Target Alc %, timing		NO	none	no		0
Acidification. Target pH/TA, timing		NO	none	yes		0
MLF. Inoculated / natural, timing		Natural	natural, finished between april and july, depending on tanks	yes natural		0
Warming for MLF		15-16°C	none	no		no
% MLF in blend		100%	100%	100%		100%
Other						

Post Ferment / Finishing

Stirring, frequency		NO	no	yes		NO
Enzyme addition		NO	no	no		NO
Other lees management			kept on the lees, no batonnage, no racking	keep lees for the fermentation and vinification		NO
Time in barrel		8 months	no barrel	12 month		14
Time in tank prior to finishing		8 months		3-4 month		3
Palate fining, type and rate			none	no		
Protein fining, to what level		Stable protein	none	no		no
Cold Stabilisation, to what level		5-6°C for 3 months	4°C 2 weeks	no		NO
Filtration, type		Lenticular	see at bottling	yes		Lenticular
FSO2 level at bottling		29 free SO2 - 84 Total SO2	25mg/L	yes		38
TSO2 level at bottling						
Bottling date		04/04/2022	23/08/2021	december		Feb-22
Filtration type at bottling		Cartridge filters	kieselguhr	no		Membrane
Release date			01/02/2022	january		3 months later
Other						