



Aotearoa Chardonnay Symposium 2024

Day 2, Session 4 Wines	Wine 1	Wine 2	Wine 3	Wine 4
Winery	Jean-Hugues et Guilhem Goisot	Alice et Olivier de Moor		
Viticulturist	Guilhem Goisot	Alice et Olivier de Moor		
Winemaker	Guilhem Goisot	Alice et Olivier de Moor		
Wine	Côtes d'Auxerre Gueules de Loup 2021	Chablis « Bel-Air et Clardy » 2022		
Region/Appellation	Bourgogne	Bourgogne		
Sub region(s)	Yonne	Chablis		
Wine RRP \$	\$64	\$138		
Cases produced	350	900		
Importer	Maison Vauron	Truffle		

pH				
TA	5.1 g/L			
VA	0.31 g/L			
DCO2				
Alcohol %	12.4%	12.50%		
RS	0.0 g/L	1.0 g/L		

Block/Parcel Name	Gueules de Loup	Bel-Air/Clardy		
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Vineyard, Block or Sub-Block

% of Blend	20%/60%/20%	50%/50%		
Clone	selection massale			
Rootstock	41B			
Soil Type	Portlandien	Kimmeridgien		
Vine Age	70/41/9	33		
Years in Production	1956/1985/2017	30		
Other				

Yield Management

Target T/ha	45 hl/ha			
Actual T/ha	14 hl/ha	35 hl/ha		
Vines/ha	8000/8000/9500	5500		
Kg/vine				
Irrigated?	no	NON!		
Type e.g. above ground / subsurface				
Other				



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Vine Management

Pruning method	double guyot/guyot simple/guyot poulard	Guyot poussard and taille douce by Marceau Bourdarias		
Pruning (buds/m)	9/7/7			
Canopy density (shoots/m)				
Shoot thinning	yes			
Crop thinning (% removed)	no	No		
Kg/m fruit				
Leaf plucking	no			
Timing of leaf plucking				
Timing of crop thinning				
Fruit exposure achieved %				
Date of flowering	22/06/2021			
Date of fruit set	27/09/2021			
Days between flowering and harvest	98			
Other				

Harvest

Date	27/09/2021	10th of Sept/9th of Sept		
Brix	213.5			
pH	3.21			
TA	7.5			
Malic Acid	3.8			
YAN				
Method of Harvest	hand picking	Hand pick in small crates		
Fruit condition	cold around 17°C and no botrytis	Healthy grapes		
Field Additions	fresh with light sunny	None		
Other				

Pressing

Additions to fruit (pre-pressing)	none, so to preserve the identity	No		
Destemmed	yes 100%			
Whole Bunch		Yes		
Crushed	no			
Press Type	pneumatique	Pneumatique		
Wash				



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Press fractions	just one			
Press rate L/tonne				
Hard pressings, kept /downgraded				
Juice additions, types and rates	no	No		
Gas cover, inert	no	CO2		
Hyper Ox, timing	no, but a natural oxidation because the cage of the pneumatique press is opened	No		
Settling. Time, temperature	3.5 hours	Overnight		
Direct to barrel	no collect in a steel tank before to go on barrel when the fermentation start			
Juice NTU (if known).	90-120			
Other				

Fermentation

Vessel Type(s)	228L barrel			
New oak, % and type	10%	No		
Temp Control. Target temp or rate	natural temperature in the old cave around 17°C during fermentation	No		
Wild ferment, % of blend	yes	100%		
Inoculated. Yeast used and rate	no	No		
Nutrient Additions. Type, rate, timing	no	No		
Oxygen Additions. Timing, rate	yes natural oxygen when you down in barrel	No		
Enrichment. Target Alc %, timing	no	No		
Acidification. Target pH/TA, timing	no	No		
MLF. Inoculated / natural, timing	no	Natural		
Warming for MLF	around 17°C	No		
% MLF in blend	100%	100%		
Other				

Post Ferment / Finishing

Stirring, frequency	no because it's a source for premox	No		
Enzyme addition	no	No		
Other lees management	static ageing	No		
Time in barrel	14 month	12 months		
Time in tank prior to finishing	3 month	4 months		



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Palate fining, type and rate	no	No		
Protein fining, to what level	yes 5g/L bentonite	No		
Cold Stabilisation, to what level	no	No		
Filtration, type	kieselguhr the most light possible with white clay	No		
FSO2 level at bottling	30 mg/L	<10 mg/l		
TSO2 level at bottling				
Bottling date	12/06/2023	23/11/23		
Filtration type at bottling		No		
Release date				
Other				