



## IPO WINES

### COUNTRY

France

### REGION

Burgundy

### APPELLATION

Auxey-Duresses

### SOIL TYPE

clay, limestone

### VARIETAL(S)

100% Chardonnay

### FARMING

Organic

### WINEMAKER

Anne-Marie and Jean-Marc Vincent

# 2018 Domaine Jean-Marc Vincent Santenay Blanc "Les Vignes Denses"

IMPORTED BY Kermit Lynch

### ABOUT THE PRODUCER

Anne-Marie and Jean-Marc Vincent inherited most of their vines, principally located in and around the village of Santenay in the southern Côte de Beaune, from Jean-Marc's grandfather, André Bardollet-Bravard. They produce three premier cru reds and two premier cru whites from Santenay, in addition to a red and a white Auxey-Duresses. The Vincent wines are characterized by rich, layered fruit, intense expression of individual terroir, and solid structure. The Vincents' wine operation is a family affair and A-M and J-M split their time between the vineyards, cellars and their young children. Their miniscule production always sells out quickly to a small group of devoted clients. All of their wines are a testament to the importance of vigneron talent in a given appellation. While a great vigneron can make over-achievers from any appellation, a great appellation will never be great in the hands of mediocrity. William Kelley of the Wine Advocate said "This small but exceptional five-hectare Santenay domaine is one of the Côte de Beaune's finest and deserves to be much better known."

### WINE NOTES

All grapes are harvested by hand, with several passes through the vineyard to pick grapes at the optimal point of maturity. Sorting happens in the vineyard with each grape being inspected by the harvesters.

The goal of the vinification and aging is to let the wine develop at a very slow pace. Vinification without sulfur, small amount of sulfur added at bottling.

Grapes are pressed immediately after harvest under low pressure and must is transferred by gravity to new oak casks for fermentation. Wines are aged in 10% new oak barrels. Wines are never racked.

Wines are aged for a minimum of 15 months. Lees are stirred 3 or 4 times per month up until Spring, then left on the lees until aging is finished.

