

# MEURSAULT « LES CASSE TETES » 2009

## Maison DEux Montille Sœur-Frère

<b>COLOR:</b>	White
<b>GRAPE VARIETY:</b>	Chardonnay
<b>VINTAGE:</b>	2009
<b>PRODUCTION :</b>	100 cases (12x750ml)
<b>% NEW BARRELS :</b>	10%
<b>ALCOHOL :</b>	13% VOL
<b>PH :</b>	3.20



### The appellation

This appellation in the center of the Côte de Beaune makes white wine lovers dreamy. With over 390 hectares planted mostly to chardonnay, Meursault makes 1,800,00 bottles of white and 100,000 bottles of red. Even if “Casse-Tête” is planted on a rocky soil that is rather cold, its exposition permits it to ripen faster than its neighbor Meursault “Les Tillets”.

Nestled just above Meursault “Tesson, Casse-Tête” is east-facing at 300 meters of altitude. It owes its name to its rocky soil, sloping and shallow. The story goes so far as it to one often had to break the “heads” of the rocks, crushing them to ground level, in order to plant or work the vineyard. Not surprisingly the six ouvrées of DEux Montille Soeur Frère are planted on compact and steeply sloping rock.

### The wines, the style

Our wines are known for their great aromatic purity. We always favor balance and elegance over power and extraction. The wines are classic expressions of Burgundy, of their appellations in general and of their specific terroirs in particular. The farming methods we use contribute to this individual style, and our winemaking methods aim to avoid excessive outside influences in order to bring out the equilibrium that can be found naturally in Burgundian terroir.

All our fruit is hand-harvested. Thanks to pneumatic presses, we can calibrate our presses to fit the quality of the grapes and the profile of the vintage. After a light settling, the musts are placed mostly in 600-liter barrels as well as in 228-liter barrels, where the alcoholic and malolactic fermentations take place.

We use approximately five to twenty percent new casks primarily made from Allier wood that sees a long yet light toasting. The first racking occurs after about one year of wood aging, after which begins the second, four- to six-month phase in stainless steel, which preserves the wine’s freshness and tension. We finish the aging with a light fining followed by a similarly light and respectful filtration before bottling.

### Tending the Vines

Alix de Montille only selects parcels that align with her demands: controlled yields from carefully pruned and plowed vines. Nothing is purchased unless the parcel is sustainably farmed. Some vineyards are even in the process of being converted to organic viticulture. Alix works with fruit from approximately five hectares spread between the Côte de Beaune, the Côte Chalonnaise, the Mâconnais and Chablis. Almost 35,000 bottles are tagged “Deux Montille Soeur-Frères” every vintage.

### The vintage

We harvested between the 9th and 18th of September.

The 2009 vintage arrived softly with a mild spring and a rather hot June and July, even if rains tried to upset the weather’s balance at the end of July and for part of August.

The picking window was quite small. We had to harvest quickly and avoiding dramatic drops in acidities was of utmost importance.

The importance of the harvesting date was, as usual, of primordial importance, especially when the aim is to make fresh wines that favor minerality over unctuousness. This vintage has the profile of a fine year that gave healthy and ripe fruit.

The 2009 whites will be sufficiently rich and showy to enjoy young, between now and five years. Today the wines already offer good balance with ripe fruit aromas that finish fresh alongside floral notes on their bright palates.

### Tasting notes

*-A layered and pure nose of citrus, pear and white flower influences, marries into mineral-inflected, intense and impressively complex flavors that possess excellent delineation in the context of the vintage as well as fine length. This is a serious and impeccably well-balanced Meursault villages.*

**Allen Meadows**