

MEURSAULT 1^{er} CRU « LES BOUCHÈRES » 2010

Maison DEux Montille Sœur-Frère

COLOR:	White
GRAPE VARIETY:	Chardonnay
VINTAGE:	2010
PRODUCTION :	146 cases (12 x 750ml)
% NEW BARRELS :	10%
ALCOHOL :	12.5% VOL
PH :	3.26



The appellation

This Premier Cru takes its name from the old French “borchère”, a word derived from “mussel bed” and meaning little bush”.

Facing east-southeast, Meursault “Bouchères” is just below “Porusots” (see Meursault Porusots technical sheet). The terroir is characterized by a steep slope and shallow soil where the bedrock is never far away.

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 began the 18th and finished the 30th of September 2010.

After a challenging winter where frost affected lots of vineyards and caused many young plants to die, 2010 began a bit behind schedule but with the softness of a rather hot spring. However, flowering didn’t have the advantage of good weather, and this resulted in poor fruit set (coulure) and an abnormal mix of berry sizes within clusters (millerandage). Summer got off to a good start with a lovely first half of July. However, moody and chilly weather then set in until the beginning of September, when Burgundy’s best helper in that month, a wind called *la Bise* (the Kiss), cleared the skies for a radiant sun to dry the vines while temperatures remained fresh.

The harvest date was, as is often the case, of utmost importance, and it is the reason we only purchase grapes harvested by our own team or under our control.

2010 is a grand vintage for whites, as it combines generosity and flesh with acidity and minerality. The aromas are ripe with the occasional exotique note and floral hints set against a citrusy background. The mouthfeels are packed with flavor, supple, and even powerful with their significant substance; however, happily their bouyant acidities provide remarkable balance.

The wines show well now even if the best cuvées, like Puligny "Le Cailleret" and Corton-Charlemagne, will improve with another seven to ten years.