

# SAINT ROMAIN – LE JARRON 2011

## Maison DEux Montille Sœur-Frère

<b>COLOR:</b>	White
<b>GRAPE VARIETY:</b>	Chardonnay
<b>VINTAGE:</b>	2011
<b>PRODUCTION :</b>	425 cases (12 x 750ml)
<b>% NEW BARRELS :</b>	5%
<b>ALCOHOL :</b>	12.5% VOL
<b>PH :</b>	3.15



### The appellation

Hidden in the hills of the Côte de Beaune, Saint-Romain is encircled by cliffs. The vines, which face due south or north-northeast, are at distinctly high elevations. Within this assembly of marl and limestone, the bands of clay are well-suited to chardonnay (57 hectares), but pinot noir is no exception with around 40 hectares.

This Saint-Romain comes from 20% of the lieu dit “Sous Roches” and 80% from “Jarrons” at the bottom of the village. The vines, which are about 30 years old, are planted on very rocky soil and offer wines with beautiful balance. They age 12 to 14 months before bottling and never see new barrels.

### 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 from the 27th of August through the 8th of September.

For us, because we love whites with crispness, minerality and tension, we are confident to say the 2011 vintage is a great vintage for whites. The grapes were very healthy, and the pressing, settling and fermenting unfolded easily, thanks to the generous acidity levels.

The qualities found in the reds are just as pertinent for the whites. Fresh, mineral and floral with notes of citrus and white flowers, the aromas are clean and precise. The palates are vibrant, with a nice combination of tension and fluidity that deliver a texture that is less thick and less fleshy give more profound flavor than the immediately preceding vintages.

Thanks to this, it is easy to read the terroirs and because of the excellent natural equilibrium of the wines, the 2011 whites possess good aging potential that is, in our opinion, superior to the three prior vintages. They are wines to drink but also to cellar for another ten years.

### Tasting notes

*-There is enough reduction present to knock down the seemingly ripe aromas. The middle weight flavors possess good volume within the context of the appellation along with an almost pungent minerality on the dry, saline and admirably focused finish. This is really quite pretty if not overly complex.*

**Allen Meadows**