

# J.J. Vincent & Fils

*Richesse d'un terroir*

*Authenticité des climats*



## Appellation Bourgogne Contrôlée

Varietal: Chardonnay (100%)  
 Alcohol: 13°  
 Acidity: n.c.  
 pH: n.c.  
 FML/MLF: 100%  
 Vinification: Barrel (20%) + Tank (80%)  
 Production: 30,000 bottles

## Bourgogne Blanc "JJ"

### Terroir - Geology



The Bourgogne Blanc "J.J." is a distinctive wine from the Southern part of Burgundy. The Mâconnais area offers naturally rich soils with lots of clay. The summer temperatures are generally higher than the average in Burgundy allowing rich and ripe fruit character for the wines and a soft acidity. The maturity of the skins gives an extra dimension to the fruit with ripe exotic characters and hints of brioche.

The Bourgogne blanc "J.J." expresses the natural richness and full maturity of the Chardonnay grapes.

In order to preserve the freshness of the fruit the majority of our origins are vinified in tank and a small part in oak barrels. The final blend is fresh and generous, a touch of oak and full bodied.

J.J. Vincent & Fils sources most of its grapes from the family properties belonging to his two sisters. As for his other appellations, this privileged relationship allows a "proprietor" control on the culture of the vineyard and the quality of the grapes.

Area under vine:	n.c.
Average yield:	60 Hl/Ha – 24 Hl/Acre - 3,6 Tons/Acre
Density of planting:	8,200 Vines/Ha - 3,280 Vines/Acre
Period of planting:	n.c.
Pruning method:	Single bowed Guyot cut (Bowed Mâconnais Cut)

## Vinification

In order to respect the integrity of the grapes we prefer handpicked grapes and special care is given to the transport and conveying until the presses (whole bunch pressing). We use pneumatic presses with graduate progressive pressing (max. 2 bars), adapted to the quality and maturity of each harvest. The juice is pumped directly into stainless decantation tanks (débouillage).

After 12 hours of static rest we separate the clear juice from the top and eliminate the remaining depot of the tank (heavy bourbes). 20% of the clear juice will be vinified in barrel (generally the richest parts) and 80% in stainless steel tanks in order to underline the mineral character and to preserve the purity of the fruit.

Our barrels are stored in rings allowing an axial rotation. We realize this way the ancestral practice of rolling the barrels on the beams. This modern practice of batonnage brings the lees back in suspension and favors the decomposition or autolyse of the yeast cells. It brings "fatness" into the wine as well as distinctive aromas of terroir.

According to the acid/alcohol balance of the vintage we do full or partly malo-lactic fermentation. Each of our plots are vinified separately and blended progressively after racking and regular tasting.

The wines are fined if necessary, followed by a light filtration. Depending on the stability of the wines we apply a cold treatment in order to avoid any risk of crystals in the bottle. The final Cuvée will rest for an extended period in tank until the bottling.

The marriage and harmony between the different components will be completed after three to four months in bottle.

An additional care is given to our choice of corks. Special requirements are imposed to our suppliers in order to assure the quality of their product and their regularity.

Our bottles are finally stored in our cellars (13°Celsius- 55°Fahrenheit) awaiting their labeling and expedition.

## Wine & Foods

Crustaceans, shellfish, grilled or smoked fish, chicken and veal, composed salads, pastries and pies, pasta, sushi & sashimi, spiced foods, or simply as an aperitif drink.

Recommended temperature of service: 11° Celsius - 52°Fahrenheit

## Tasting Notes

Color: Clean pale yellow color and green reflections. A nice brilliance.

Nose: Fresh and fruity, ripe and round. Discrete vanilla and brioche.

Mouthfeel: Dense and rich, fresh and subtle, a good length and finesse.

Harmony: Nicely balanced, fresh, elegant and long.

Ageing potential: Vintage + 5 years.