

# J.J. Vincent & Fils

*Richesse d'un terroir*

*Authenticité des climats*



## Appellation Mâcon-Villages Contrôlée

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

## Mâcon-Villages « Champ Brûlé »

### Terroir - Geology



The Mâcon-Villages "Champ Brûlé" is a blend from three different villages. The vineyards from Vergisson (40%) give the mineral character and the finesse (limestone dominated soils) in the wine, Davayé (30%) ripe fruit and structure (clay dominated soils), whereas Prissé bring maturity and power (mid slope exposure facing south).

The most complete and balanced wine is the blend of these three different origins together. It takes time and efforts to find the different components for such wines but the result is worth the effort. Besides the origins there is the vinification of the different villages which allows the expressions. The richest origins are vinified in barrel for 7 to 9 months to underline and support the structure and the power. The more mineral and fruit driven origins are vinified in stainless tanks to preserve the purity of the aromas. The average age of the vines is 25 years.

J.J. Vincent & Fils sources the vast majority 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:	3 Hectares – 7,4 Acres
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 will be vinified in barrel juice (generally the richest parts) and 80% in stainless steel tanks in order to preserve the mineral character and 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 specification 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: Pale yellow color and light green.

Nose: Crisp, ripe and forward, exotic fruit as mandarins and orange, discrete vanilla, apples.

Mouthfeel: Lots of freshness, dense and rich, Delicate little oak towards the finish.

Harmony: Balanced, concentrated, fresh and rich.

Ageing potential: Vintage + 5 years.