DOMAINE LA CROIX MONTJOIE

PROFILE

Domaine la Croix Montjoie was created in 2009 and is named after the crossroads between Vézelay and Tharoiseau. The ten-hectare vineyard is located in Tharoiseau and is planted to Chardonnay. The south-southeast facing slopes and stony clay and limestone soil provides the ideal conditions for grapes to reach their full potential. Cultivation and vinification are managed with great respect for Burgundian traditions. The approach is to strive to respect the environment in order to produce wines of quality and typicity. The domaine is committed to wine growing practices that minimize intervention to allow the terroir to express itself. In the same vein, winemaking is done with the goal of allowing the fruit to assert its natural characteristics and to reflect the soils and climate of Vézelay.

Lutte Raisonée is practiced in the vineyards, with manual labor of the soil, only organic treatments used, no insecticides, no fungicides, and manual work on the vines and harvest of the grapes. Vinification is in mainly older barrels with minimal intervention.

SPECIFICATIONS

Wine: Bourgogne Rouge

Varietals: 100% Pinot Noir

Appellation: Bourgogne AOC

Vineyard Location: St. Bris le Vineux

Vineyard Age: 30 years

Soil: Limestone

Exposure: South

Harvest: Manual

Vinification: 100% destemming and cold soak pre-fermentation. Alcoholic and malolactic fermentations occur under temperature control with no “pigeages” only slow and soft “remontage” once a day during the fermentation. 15 days fermentation and cuvaison. Vinification is in tank for eight months on the fine lees.

Tasting Notes: Fresh raspberry notes complimented by light earthiness and smooth tannins. Ideal with charcuterie and “bistro cuisine” in general.

Farming: Sustainable

Harvest: Hand harvested