



CLIMAT(S) & SURFACE

Les Canottes [0,3857 Ha], Les Grands Clos Perrons [0,0754 Ha]
& Les Pellans [0,6735 Ha]

CHARACTERISTICS OF THE VINEYARD

One third of the grapes used for this cuvée is coming from in Corpeau, in the plains below Puligny-Montrachet. The clay soil there generally gives a fruity wine. The two other thirds are harvested in Meursault, where the vines are about sixty years old and are beginning to show all the potential of this soil. It is interesting to note that part of «Les Pellans» has been classified in Meursault Village.

PRODUCTION

About 6000 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 10 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. After 12 months, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

This plot has great potential for lovely ripe grapes, allowing the fruitiness of the Chardonnay to express itself completely. The crystal clear colour scintillates. The nose shows off the richness of the fruit and its aromatic intensity. The full-bodied mouth is very pleasurable, with a nice balance of freshness.

FOOD & WINE PAIRING

A rabbit terrine would go perfectly with this wine, but we recommend it especially for an aperitif with cheese puff pastries to awaken your taste buds!

BOURGOGNE CÔTE D'OR CHARDONNAY

*« This
Chardonnay is
all about tasting
pleasure,
and will
immediately
awaken your
taste buds. »*



The new appellation « BOURGOGNE CÔTE D'OR »

In 2017 a new appellation is born in Burgundy : it is a regional appellation « BOURGOGNE » with an additional indication « CÔTE D'OR ».

To claim this appellation, three conditions must be met :

- 100% of the grapes come from a **limited area** we could call the Heart of Côte de Beaune and Côte de Nuits.
- The **maximum authorized yield is 2 HL/Ha less** than the one for a Bourgogne without additional indication.
- The **minimum alcohol potential degree is higher** than the one for a Bourgogne without additional indication (+0,3 for Pinots Noirs et +0,5 for Chardonnays).

In view of the above, only 18% of the regional appellations produced in Burgundy could claim this new appellation.

GRAND VIN DE BOURGOGNE



Récolte 2017

**BOURGOGNE CÔTE D'OR
CHARDONNAY**

Appellation Bourgogne Côte d'Or Contrôlée

*Vendangé, vinifié, élevé et mis
en bouteille par le DOMAINE
DES TERRES DE VELLE
à Auxey-Duresses, Côte d'Or,
France.*



*Ce vin non filtré peut présenter
un léger dépôt naturel qui
contribue à sa complexité.*

*This wine is unfiltered : you
may find a light natural
sediment which contributes
to its complexity.*

www.terresdevelle.fr

*750 ML - ALC. 13% by Vol
Product of France - Contains Sulfites
WHITE WINE*

GRAND VIN DE BOURGOGNE



Récolte 2017

**BOURGOGNE CÔTE D'OR
PINOT NOIR**

Appellation Bourgogne Côte d'Or Contrôlée

*Vendangé, vinifié, élevé et mis
en bouteille par le DOMAINE
DES TERRES DE VELLE
à Auxey-Duresses, Côte d'Or,
France.*



*Ce vin non filtré peut présenter
un léger dépôt naturel qui
contribue à sa complexité.*

*This wine is unfiltered : you
may find a light natural
sediment which contributes
to its complexity.*

www.terresdevelle.fr

*750 ML - ALC. 13% by Vol
Product of France - Contains Sulfites
RED WINE*

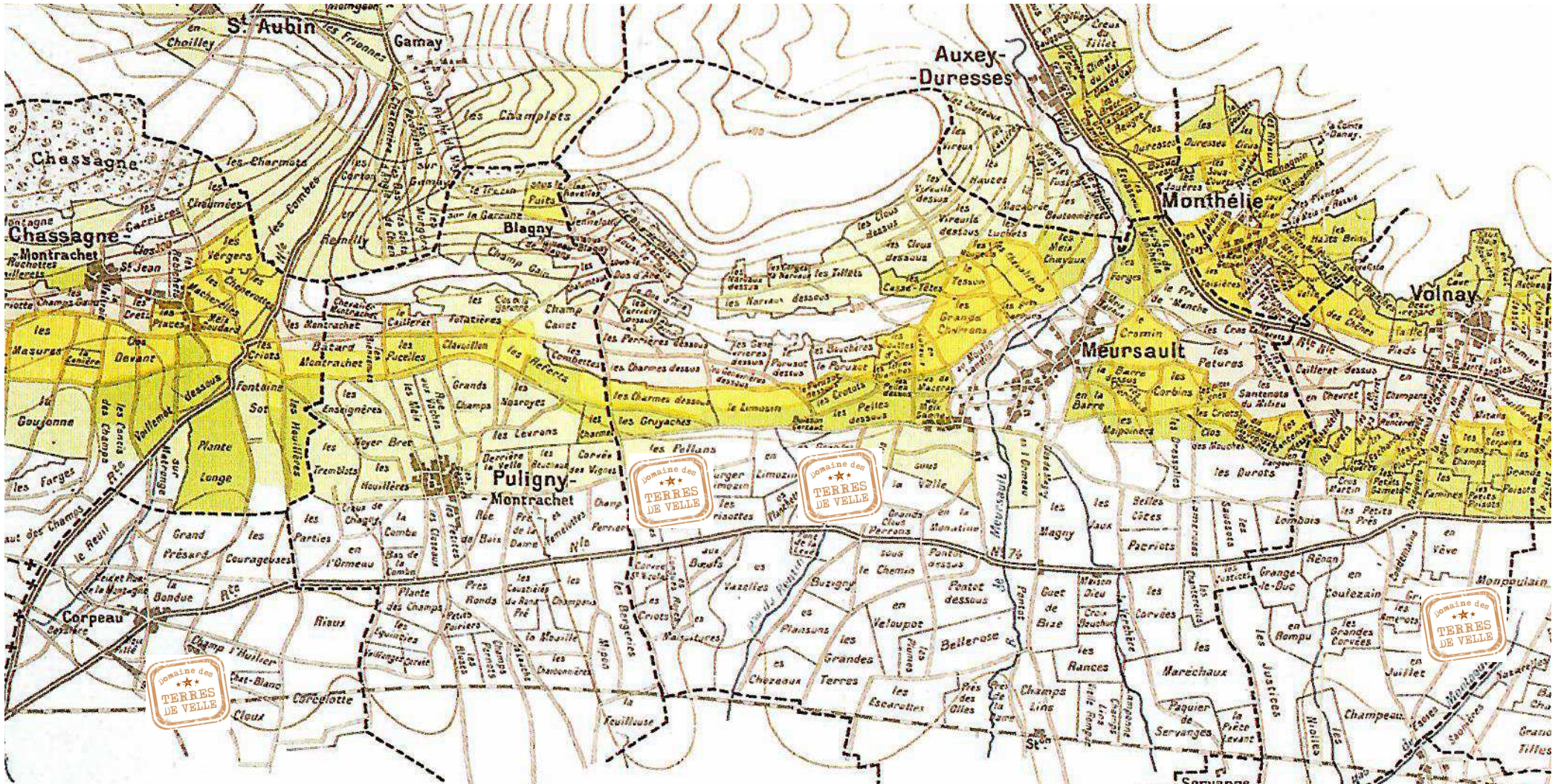
Domaine des TERRES de VELLE

2, Chemin Sous la Velle - 21190 AUXEY-DURESSES

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At Domaine des TERRES de VELLE, all of our vineyards classified as « Bourgogne » are located in the limited area, our old vines rarely reach the maximum yield and generally produce grapes with a nice ripeness.

That's why all the Bourgognes produced on our Estate, from 2017 on, will have the very qualitative appellation « BOURGOGNE CÔTE D'OR ».



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