

## 2019, THE MAGIC OF YEARS ENDING WITH A $\ll$ 9 $\gg$

Winter was mild and rainy. So the growth cycle started earlier than normal. April was very cold, we had limited damage by frost, for example in Chassagne, but the tricky point of the season was the flowering : it was very long with lot of wind and we had lot of coulure. Then summer was hot and dry, the vines were in good health but we had locally little pressure with oïdium, mostly in the Northern part of the Estate.

We started harvesting on September 12th without any stress : the meather conditions were good, the grappes were healthy and the acidity level was not falling. The yields were globaly below average but there were significant differences from one plot to another, mostly due to millerandage.

2019 was a challenging year at TERRES de VELLE because we took over a small Estate located in Savigny. We increased the superficy of our vineyards from a little bit more than one hectare, including 0.5 hectare of Grand Cru.

That's why, from the 2019-vintage, we count 3 new appellations in our range :

The first one is **Savigny-lès-Beaune Premier Cru Aux Vergelesses** white : a very marly terroir located on the border to Pernand-Vergelesses, ideal for Chardonnay.

The second one is **Chassagne-Montrachet Premier Cru Les Chaumées** also in white : this vineyard is located in the heights of Chassagne, next to Saint-Aubin. There are extrem conditions in this East-facing terroir : very little topsoil and a hot microclimate we noticed by working there ...

And the third one is **Corton-Charlemagne Grand Cru**: We have two complementary lieux-dits, « Le Charlemagne » in Aloxe-Corton, part of it are 50-years old vines giving ripe and rich grapes and « En Charlemagne » in Pernand-Vergelesses, NorthWest facing, a colder climate bringing a freshnes and nice balance to the cuvée.

The 2019 whites have a wonderful aromatic purity. The mouth is rich but also has a lovely dynamic thanks to an acidulated framework. A perfect balance that will allow for extended ageing.

On the Pinot Noir, in 2019 the colour was easy to extract and gave a nice ruby colour. The nose is very juicy, with nice aromas of red fruits like cherry. The tannins are smooth but with a lovely vigor. A very promising harmony !

2019 was definitely a magic year for us : bringing its own stresses during the growing season, but also inspiring enthusiasm by its top-quality and by the opportunity to finally acced to Grand Cru !

## Domaine des TERRES de VELLE

2, Chemin Sous la Velle – 21190 AUXEY-DURESSES

Tel : +33(0)380 228 031- Mail : info@terresdevelle.fr – FB & Instagram : @terresdevelle