



# KERMIT LYNCH WINE MERCHANT

## DOMAINE DE LA CADETTE

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Bourgogne Vézelay

Producer: Jean Montanet

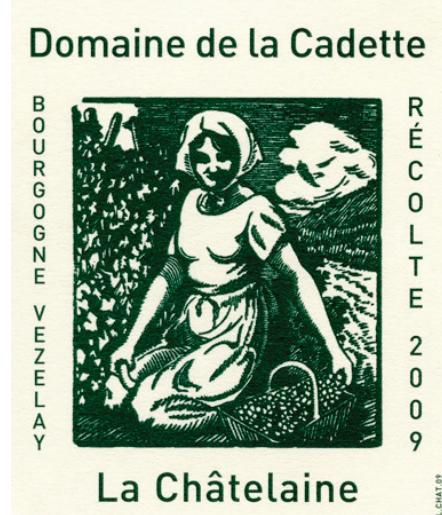
Founded: 1987

Annual Production: 8500 cases

Farming: Organic (since 1999)

Website: [www.domainedelacadette.com](http://www.domainedelacadette.com)

Domaine de la Cadette



In the village of Saint-Père, along a little creek to the southeast of Vézelay in Burgundy, a quiet, peaceful revolution is taking place. This part of Burgundy has been producing wines for centuries, although as much as half of the entire appellation's production is being sold off to the local *cave coopérative*. In 1987, Jean and Catherine Montanet, with the help of friends and family, created Domaine de la Cadette. *Cadette*, or the youngest child, is a nod to Catherine, whose family's vineyards contribute to the domaine's production. It took them ten years to clear land and replant vineyards. By 1997, the I.N.A.O. (*Institut National des Appellations d'Origines*) had awarded Vézelay its own A.O.C.; a timely decision that lends more credibility to the noble work of the Montanets. Jean and Catherine farm thirteen hectares of vineyards today, and have been farming organically since 1999, receiving their certification in 2002. This is a particularly bold decision in an area where most wine is sold in bulk.

The vineyard land sits deep in the Morvan, the great mountain range that runs west by northwest of the famous Côte d'Or. The land here is quite exceptional. The creation of the granite massif of the Morvan has uplifted a marl and limestone strata, revealing fossilized marine deposits. Though Vézelay is a geographic appendage of Chablis, the soils are not exactly the same. The climate here is cooler, too. Instead of the Kimmeridgian soils, the clays here range from blue and gray to red, sometimes with no clay at all but just shallow limestone. In this cooler climate, their vines enjoy great sun exposure, lending a balance between generous fruit and deep mineral structure. That the wines from Vézelay have gone largely unnoticed until recently may certainly be attributed to an underwhelming production of forgettable wines, however Domaine de la Cadette stands proudly as a beacon of change, representing the most sincere expression of their *terroirs* with grace and integrity. Though they are best known for their Bourgogne Vézelay, a Chardonnay, their Bourgogne *Rouge* and their Melon de Bourgogne are also equally remarkable.

1605 San Pablo Avenue, Berkeley, CA 94702

[www.kermitslynch.com](http://www.kermitslynch.com) | [info@kermitslynch.com](mailto:info@kermitslynch.com)

Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Distribution: 707.963.8293



# KERMIT LYNCH WINE MERCHANT

## DOMAINE DE LA CADETTE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Melon	Melon de Bourgogne	25 -30 years	Clay, Limestone	
Bourgogne Chardonnay	Chardonnay	18 – 30 years	Clay, Limestone	
Bourgogne Vézelay “La Châtelaine”	Chardonnay	25 years	Clay, Limestone	13.5 ha total
Bourgogne Rouge “Champs Cadet”	Pinot Noir	22 years	Clay, Limestone	
Bourgogne Rouge “Ermitage”	85% Pinot Noir 15% César	25 years	Limestone, White Marl	.54 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- All grapes are harvested by hand and undergo natural fermentation

### Melon

- Aged for 5 months in stainless steel before bottling

### Bourgogne Chardonnay

- Aged for 5 months in stainless steel before bottling

### Bourgogne Vézelay “La Châtelaine”

- Aged for 7 to 10 months in stainless steel before bottling

### Bourgogne Rouge “Champs Cadet”

- Whole cluster fermentation for 1/3 of fruit, remaining 2/3 are de-stemmed
- Aged in neutral oak casks for six months before unfiltered bottling

### Bourgogne Rouge “Ermitage”

- Grapes are partially de-stemmed
- Fermentation lasts 10 days
- Raised in barrel for 9 months
- Unfiltered

## MISCELLANEA

César or also called Romain, is an Italian varietal brought over by Romans about 2000 years ago, hence the name (Julius Cesar). It is a cousin of Barbera. It is only allowed to be grown in the Yonne department. Vignerons in our small region have always been fond of this grape.

JEAN MONTANET, VIGNERON

1605 San Pablo Avenue, Berkeley, CA 94702

[www.kermittlynch.com](http://www.kermittlynch.com) | [info@kermittlynch.com](mailto:info@kermittlynch.com)

Berkeley Retail: 510.524.1524 | California Wholesale: 510.903.0440 | National Distribution: 707.963.8293