



Kermit Lynch Wine Merchant

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Comtesse Bernard de Cherisey

MEURSAULT-BLAGNY 1ER CRU « La Genelotte »

General:

3 hectares, 50 ares, all in one piece

10000 vines/hectare

Spacing : 1m x 1m

Age : 60 years

South-southeast exposition

Slope : 6-8%

Altitude : 335 – 350 meters

Soil type :

Clayey limestone, marked by the high proportion of clay that decreases with altitude. Certain areas show significant quantities of scree. Rather deep, they quickly become impermeable, but the slope facilitates drainage. Deep penetration of the root system is possible. This type of soil is perfect for Chardonnay. Even if it is “colder” and less “rustic” than the soil of the Terroirs de Puligny, it gives great complexity in the wines.

Viticulture :

Varietal : Chardonnay

Traditional pruning method : single Guyot

Traditional trellising : vertical monoplane with 4 wires

The total number of buds left on the vine is based on the vigor of each vine. The protection of the vineyard is reasoned and natural. We fight only against mildew and oidium. There is no use of anti-rot treatment, insecticides, nor acaricides (pesticides that kill mites).

We alternate between the growth of natural weeds/plants and plowing in the vineyard. No weedkiller is used.

There is no soil improver nor fertilizer.

Vinification and aging:

We insist upon tradition and absolute purity in our wines.

We never chaptalize our wines.

There are no chemical or biological (yeast, bacteria) additives, only the use of sulfur.

The yields are on average 40hl/ha.

Vinification and aging in 100% new Burgundian barrels from 1st to 4th passage.

Bottled at a variable date (between 12 and 24 months).

Particularities of the soil :

The Meursault-Blagny premier crus of the Meursault appellation are located in a valley extending around 700 meters in length and 250 meters in width. The vineyard's shape, similar to a roman amphitheatre, gives it certain climatic characteristics that are very specific. In effect, the extremes in heat are very significant and in summer, the temperature is very high, even scorching. The soil is rich in clay which brings to the vine the necessary water. The combination of these different factors translates into high quality, racy wines with a power rarely equaled.

The harvested grapes present very high levels of total acidity with alcoholic strength often superior to 14%. The length is remarkable, the minerality is very apparent. A wonderful wine for aging.

Blagny, land of premier crus!

PULIGNY MONTRACHET 1ER CRU « Les Chalumeaux »

General :

1 hectare all in one piece
10000 vines/hectare
Spacing : 1m x 1m
Age : 65 years
South-southeast exposition
Slope : 6-7%
Altitude : 320 meters

Type de sol :

Clayey limestone, marked by a strong presence of scree in the upper section. Rather deep in the lower section. There once existed a stone hut on part of this plot. The soil is a red-brown color. This plot is located above « champ Canet » and abuts Meursault « Perrières ».

Viticulture :

Varietal : Chardonnay
Traditional pruning method : single Guyot
Traditional trellising : vertical monoplane with 4 wires
The total number of buds left on the vine is based on the vigor of each vine. The protection of the vineyard is reasoned and natural. We fight only against mildew and oidium. There is no use of anti-rot treatment, insecticides, nor acaricides (pesticides that kill mites).
The vineyard is maintained by plowing, 4 scraping machines, 1 de-earthing machine, and 2 grape hoeing machines. We preserve the strong presence of the yellow flower called sedum.

Vinification and ageing:

We insist upon tradition and absolute purity in our wines.
We never chaptalize our wines.
There are no chemical or biological (yeast, bacteria) additives, only the use of sulfur.
The yields are on average 40hl/ha.
Vinification and aging in 100% new Burgundian barrels from 1st to 4th passage.
Bottled at a variable date (between 12 and 24 months).

Particularities of the soil :

The plot of Puligny-Montrachet « les Chalumeaux » is the most « mediterranean » of our vineyards. In fact, it is situated at the lower level of the « hameau de Blagny ».
This plot ripens the earliest out of all plots of our domaine. It is the “cultural clock tower”. The harvest often begins with this vineyard.
The wines obtained are more « feminine » than our other Puligny-Montrachets. They are slightly more rich with a clearly marked minerality. Very ripe, they often have butter and honey notes with a presence of exotic fruits. Les Chalumeaux are, as well, wonderful wines for aging.

Blagny, land of premier crus!

PULIGNY MONTRACHET 1ER CRU « Hameau de Blagny »

General:

1 hectare 70 ares, all in one piece.

10000 vines/hectare

Spacing: 1m x 1m

Age : 60 years

South-southeast exposition.

Slope: 5-6%.

Altitude : 334 meters

Soil type :

Clayey limestone, marked by significant quantities of scree. Not very deep, the bedrock often protrudes on the surface. This bedrock is cracked which permits a deep penetration of the root system.

Viticulture :

Varietal : Chardonnay

Traditional pruning method : single Guyot

Traditional trellising : vertical monoplane with 4 wires

The total number of buds left on the vine is based on the vigor of each vine. The protection of the vineyard is reasoned and natural. We fight only against mildew and oidium. There is no use of anti-rot treatment, insecticides, nor acaricides (pesticides that kill mites).

We alternate between the growth of natural weeds/plants and plowing in the vineyard.

No weedkiller is used.

Vinification and aging :

We insist upon tradition and absolute purity in our wines.

We never chaptalize our wines.

There are no chemical or biological (yeast, bacteria) additives, only the use of sulfur.

The yields are on average 40hl/ha.

Vinification and aging in 100% new Burgundian barrels from 1st to 4th passage.

Bottled at a variable date (between 12 and 24 months).

Particularities of the soil :

Blagny is a vineyard with a high altitude. The plot of Puligny-Montrachet « hameau de Blagny » is located between la Truffière and la Garenne. An uneven terrain of 100 meters separates this climate from the village of Puligny-Montrachet .

The altitude provokes a slight delay in growth. This delay is exaggerated by a late harvest and especially by the beneficial effect of the slope (no stagnation of water, the assimilation of sunlight is more significant). In addition, the existence of parasites is less significant. The winds from the west are very present.

The combination of these different factors translates into racy and high quality wines. These wines are always very fresh (very good total acidity), very ripe (the richness in sugar is always very significant), with great length. The minerality is very apparent and very complex. A wonderful wine for aging.

Blagny, land of premier crus!