



KERMIT LYNCH WINE MERCHANT

DOMAINE ARNAUD ENTE

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Meursault, Puligny-Montrachet

Producer: Arnaud Ente

Founded: 1992

Annual Production: 1,250 cases

Farming: Lutte Raisonnée

Website: N/A



That Arnaud Ente is rarely seen outside of his vines or cellar is a reflection of his tireless dedication to his *métier*, and a key to the stellar quality of his wines. For the Entes, it's not about pursuing the spotlight, although their incredibly sought-after wines have made them stars in the region. Arnaud and his wife, Marie-Odile, work primarily on their own to craft an exquisite range of micro-production white Burgundies from Meursault and Puligny-Montrachet. Precision, purity, elegance, and finesse are the best descriptors of the Ente style. Each vine is nurtured through every step of the yearly cycle, and each *cru* and village wine receives the exact same impeccable treatment; even the “entry-level” Aligoté and Bourgogne Blanc show the layered richness and complexity of a much more sophisticated appellation.

Their neighbors joke that they aren't sure how the Entes put food on the table when they observe such minuscule yields. Their most extensive holdings are in the *En L'Ormeau*, a *climat* located just below the town center of Meursault, which possesses a deep, rich clay soil. They separate their vines here into three *cuvées*, Meursault A.O.C., “Clos des Ambres,” and “La Sève du Clos,” based on the age of the vines and their relative position within the *clos*. Their holdings also feature parcels in the *premier crus* Meursault *La Goutte d'Or* and Puligny-Montrachet *Les Referts*, as well as a small parcel in the enviably-positioned *lieu-dit Les Petits Charrons* on the slope behind the village. They also dabble in Pinot Noir, including modest holdings in Volnay.

Once the grapes are in the cellar, there is only a restrained use of oak to add subtle structure and texture. Their wines show the baffling paradox of intense old-vine concentration with crystalline weightlessness, and are known to slowly uncoil over many years in the cellar. Racy acids and deep minerality mark each *cuvée*, giving freshness and tension. Arnaud and Marie-Odile make wines that compete with the very best, and they just keep getting better with each new vintage. Uncorking a bottle of Ente is always a special occasion.



DOMAINE ARNAUD ENTE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bourgogne Aligoté	Aligoté	Planted in 1938	Sand, clay	.35 ha
Bourgogne Chardonnay	Chardonnay	Planted in 1973, 1986, 2002	Clay, limestone	.52 ha
Meursault	Chardonnay	Planted in 1955, 2003	Clay, limestone	.86 ha
Meursault “Clos des Ambres”	Chardonnay	Average age: 65 yrs	Clay, limestone	.72 ha
Meursault “La Sève du Clos”	Chardonnay	Planted in late 19th century	Clay, limestone	.32 ha
Meursault <i>Les Petits Charrons</i>	Chardonnay	Planted in 1957, 1990	Clay, limestone	.34 ha
Meursault 1^{er} Cru <i>La Goutte d’Or</i>	Chardonnay	Planted in 1990	Clay, limestone	.22 ha
Puligny-Montrachet 1^{er} Cru <i>Les Referts</i>	Chardonnay	Planted in 1965	Clay, limestone	.22 ha
Bourgogne Grand Ordinaire	Gamay	Planted in 1938	Sand, clay	.35 ha
Bourgogne Rouge	Pinot Noir	20-40 years old	Clay, limestone	.46 ha
Volnay 1^{er} Cru <i>Les Santenots de Milieu</i>	Pinot Noir	Planted in 1992	Clay, limestone	.39 ha

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

VITICULTURE / VINIFICATION

- All grapes are harvested by hand
- All wines are aged for twelve months in barrel and six months in stainless
- 20% maximum new oak for all wines

Bourgogne Aligoté:

- Northern and southern sun exposure
- Raised in *demi-muids*



DOMAINE ARNAUD ENTE (continued)

Bourgogne Chardonnay:

- Eastern and western sun exposure
- A blend of two parcels in Meursault and in Puligny-Montrachet
- Raised in *demi-muids*

Meursault

- Eastern and western sun exposure
- The youngest vines of the very old stonewall-enclosed *lieu-dit, En l'Ormeau*, blended with the *lieu-dit Les Casse-Têtes*

Meursault “Clos des Ambres” and Meursault “La Sève du Clos”

- Eastern and western sun exposure
- Parcelary selections from the oldest plantings of the ancient stonewall-enclosed *lieu-dit En l'Ormeau*
- “La Sève du Clos” is made from the very oldest (100-year plus) vines
- Formerly part of the domaine’s “Vieilles Vignes” bottling

Meursault *Les Petits Charrons*:

- Eastern and western sun exposure, mid-slope
- Parcel sits below the *lieu-dit Rongeots*, on the slope behind the village of Meursault

Meursault 1^{er} Cru *La Goutte d'Or*

- Eastern and western sun exposure, mid-slope

Puligny-Montrachet 1^{er} Cru *Les Referts*:

- Eastern and western sun exposure, mid-slope

Bourgogne Grand Ordinaire :

- Northern and southern sun exposure, ancient Gamay vines near l'Hôpital de Meursault

Bourgogne Rouge:

- Sourced from two parcels: Les Champans in Puligny-Montrachet and Les Magnys in Meursault

2016 vintage:

- 40% whole-cluster fermentation, 60% de-stemmed (fermented together)
- Semi-carbonic maceration for 3-4 days
- No cold soak, no punchdowns, infrequent pumpovers
- Fermented and aged in stainless steel (no barrels)



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DOMAINE ARNAUD ENTE (continued)

Volnay 1^{er} cru *Les Santenots du Milieu* :

- Eastern and western sun exposure, mid-slope

2016 vintage:

- 40% whole-cluster fermentation, 60% de-stemmed (fermented together)
- Semi-carbonic maceration for 3-4 days
- No cold soak, no punchdowns, infrequent pumpovers
- Fermented and aged in stainless steel (no barrels)