



KERMIT LYNCH WINE MERCHANT

DOMAINE DE LA CADETTE

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Bourgogne Vézelay

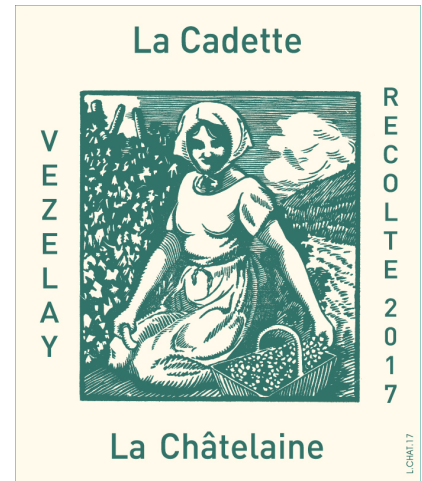
Producer: Valentin Montanet

Founded: 1987

Annual Production: 8500 cases

Farming: Organic (since 1999)

Website: N/A



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, but estate bottling still represents a relatively recent phenomenon here. In fact, when Jean and Catherine Montanet planted their first vineyards in 1987, the fruit was destined for vinification in their very own cave coopérative, which saw its first vintage bottled in 1990. As general manager of the business, Jean quickly found his feet as a capable vigneron, counseled by coworkers such as the brilliant Bernard Raveneau, who would later introduce Jean to Kermit.

By 1997, the INAO (Institut National des Appellations d'Origines) had awarded Vézelay its own AOC—a timely decision that lends more credibility to the noble work of the Montanets. They began farming organically in 1999, a particularly bold decision given the physical and financial effort required to do so in an area where most wine is sold in bulk. Unable to fully express themselves as vignerons at the coop and determined to continue working organically, the Montanets finally split off and founded their own label, Domaine de la Cadette, taking their vineyards with them. Their son Valentin joined them in 2010 and now manages the domaine, espousing his parents' philosophy of organic farming and natural vinification to craft refreshing, mineral-driven whites and reds.

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. 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. While the climate is slightly cooler than in Chablis, the 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.



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	13.5 ha total
Bourgogne Vézelay “La Châtelaine”	Chardonnay	25 years	Clay, Limestone	13.5 ha total
Bourgogne Vézelay “La Piècette”	Chardonnay	20-30 years	Clay, Limestone	13.5 ha total
Bourgogne Vézelay “Angelots”	Chardonnay	25 years	Clay, Limestone	2 ha
Mâcon Chardonnay	Chardonnay	35 years	Clay, Limestone	1.5 ha
Bourgogne <i>Blanc</i>	Chardonnay	55 years	Clay, Limestone	2 ha
Beaujolais Nouveau	Gamay	72 years	Sandy granite	.75 ha
Bourgogne <i>Rouge</i>	Pinot Noir	20-25 years	Clay, Limestone	13.5 ha total
Bourgogne <i>Rouge</i> “Champs Cadet”	Pinot Noir	22 years	Clay, Limestone	13.5 ha total
Bourgogne <i>Rouge</i> “Ermitage”	85% Pinot Noir 15% César	25 years	Limestone, White Marl	13.5 ha total
Juliéna	Gamay	30-45 years	Granite	2.5 ha
Chéna	Gamay	45 years	Granite	2.5

* “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 Vézelay “La Châtelaine”

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

Bourgogne Vézelay “La Piècette”

- The name “Piècette” is play on words with the word “piècette” (a small coin) and “feuillette” (a small barrel, 114L). The wine is vinified in a “pièce”, or a 228-L barrel and during a tasting of the wine with Valentin and a friend, he explained the difference between a pièce and a feuillette. The friend then said he preferred the wine he tasting in the “piècette”, referring to the pièce.
- Wine is fermented and aged in 228-L barrel
- Wine is aged for 10 to 12 months



DOMAINE DE LA CADETTE (continued)

Bourgogne Vézelay “Angelots”:

- Primary fermentation and malolactic fermentation in stainless steel tank
- Aged for 7 to 10 months in stainless steel before bottling
- The name “Angelots” is a nod to the angels that are sculpted on the Basilique de Vézelay

Mâcon Chardonnay:

- Primary fermentation and malolactic fermentation in stainless steel tank
- Aged for 7 to 10 months in stainless steel before bottling

Bourgogne *Blanc*:

- Primary fermentation and malolactic fermentation in stainless steel tank
- Aged for 8 to 10 months in stainless steel before bottling
- Sourced from the north of the Mâconnais from the villages of Peronne, Uchizy, Saône, and Loire

Beaujolais Nouveau:

- Grapes are sourced from a parcel directly opposite the western slope of Côte de Brouilly in Quincié-en-Beaujolais, at 382 meters in altitude
- Vinified in concrete tank

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*

- Grapes are not destemmed before fermentation
- Wine is fermented and aged in 228-L barrel
- Wine is aged for 8 months

Bourgogne *Rouge* “Ermitage”

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

Juliéna:

- Primary fermentation in stainless steel tank
- Wine ages in 228-L barrel for 9 to 10 months



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DOMAINE DE LA CADETTE (continued)

Chénas:

- Primary fermentation in stainless steel tank
- Wine ages in 228-L barrel for 9 to 10 months

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