



KERMIT LYNCH WINE MERCHANT

DOMAINE JEAN-MARC VINCENT

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Bourgogne Aligoté,
Auxey-Duresses,

Puligny-Montrachet, Santenay

Producer: Anne-Marie & Jean-Marc Vincent

Founded: 1997

Annual Production: 2,100 cases

Farming: Organic (since 2003)

Website: N/A



Anne-Marie and Jean-Marc Vincent inherited most of their vines, principally located in and around the village of Santenay in the southern Côte de Beaune, from Jean-Marc's grandfather, André Bardollet-Bravard. They produce three *premier cru* reds and two *premier cru* whites from Santenay, in addition to a red and a white Auxey-Duresses. The Vincent wines are characterized by rich, layered fruit, intense expression of individual *terroir*, and solid structure.

Their Auxey-Duresses *Blanc* "Les Hautés," which thankfully happens to be their highest production wine (that is, more than two barrels produced), is a gem and a role model for other producers of the appellation. This is the wine that first attracted Kermit to the domaine. "I had rarely had an Auxey-Duresses that excited my taste buds," he said, "I knew I was on to something." And indeed it reaches the heights of many a white Burgundy with a greater pedigree. It also evolves well in one's cellar. The Vincents' wine operation is a family affair and A-M and J-M split their time between the vineyards, cellars and their young children. Their miniscule production always sells out quickly to a small group of devoted clients. All of their wines are a testament to the importance of *vigneron* talent in a given appellation. While a great *vigneron* can make over-achievers from any appellation, a great appellation will never be great in the hands of mediocrity.



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DOMAINE JEAN-MARC VINCENT (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bourgogne Blanc	Chardonnay	11 years	Clay, Limestone	.30 ha
Auxey-Duresses Blanc	Chardonnay	20, 55 years	Marly Limestone	.90 ha
Les Hautés	Chardonnay			
Santenay Blanc	Chardonnay	10 years	Clay, Limestone	.13 ha
Santenay Blanc Les Potets	Chardonnay	45 years	Clay, Limestone	.23 ha
Santenay Blanc 1^{er} Cru	Chardonnay	11 years	Marly Limestone	.27 ha
Le Beaurepaire	Chardonnay			
Santenay Blanc 1^{er} Cru	Chardonnay	60 years	Clay, Limestone	.06 ha
Les Gravières	Chardonnay			
Montagny Blanc 1^{er} Cru	Chardonnay	40 years	Clay, Limestone	.47 ha
Puligny-Montrachet	Chardonnay	40 years	Silt	.25 ha
Corvée des Vignes	Chardonnay			
Santenay Rouge	Pinot Noir	50 years	Clay, Limestone	.60 ha
Santenay Rouge “Gravité”	Pinot Noir	70 years	Clay, Limestone	.60 ha
Santenay Rouge 1^{er} Cru	Pinot Noir	11 years	Marly Limestone	.45 ha
Le Beaurepaire	Pinot Noir			
Santenay Rouge 1^{er} Cru	Pinot Noir	50 – 60 years	Clay, Limestone	1.23 ha
Les Gravières	Pinot Noir			
Santenay Rouge 1^{er} Cru	Pinot Noir	7 – 50 years	Clay, Limestone	.81 ha
Le Passetemps	Pinot Noir			
Auxey-Duresses Rouge	Pinot Noir	50 years	Clay, Limestone	.21 ha
1^{er} Cru Les Bretterins	Pinot Noir			
Bourgogne Aligoté	Aligoté	n/a	Clay, Limestone	n/a
“Soler’Al”	Aligoté			

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

VITICULTURE / VINIFICATION

- All grapes are harvested by hand, with several passes through the vineyard to pick grapes at the optimal point of maturity
- Sorting happens in the vineyard with each grape being inspected by the harvesters
- The goal of the vinification and aging is to let the wine develop at a very slow pace
- Vinification without sulfur, small amount of sulfur added at bottling



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DOMAINE JEAN-MARC VINCENT (continued)

Whites:

- Grapes are pressed immediately after harvest under low pressure and must is transferred by gravity to new oak casks for fermentation
- Wines are aged in 10% new oak barrels
- Wines are never racked
- Wines are aged for a minimum of 15 months
- Lees are stirred 3 or 4 times per month up until Spring, then left on the lees until aging is finished
- Bourgogne *Blanc* is sourced from the southwestern stretches of Chassagne-Montrachet, near the village of Remigny
- Montagny *Blanc* 1er Cru: A blend of 1er cru *L'Épaule* with a small percentage of 1er cru *Creux de Beauchamp*

Bourgogne Aligoté “Soler’Al”:

- A blend of several vintages of Aligoté. “Soler” as in solera, “Al”, as in Aligoté.
- Grapes are harvested late compared to other varieties, and are vinified without sulfur
- After one year in barrel, new vintages are added each year, thus adding their unique characteristics, and enriching the wine.
- 10-15% of the solera wine is pulled and bottled each year

Reds:

- 30 to 60% of grapes are de-stemmed (depending on parcel and vintage)
- Grapes undergo a slow, temperature controlled maceration for 20 days
- Wines are aged in 25% new oak barrels
- Wines are never racked
- Wines are aged for a minimum of 15 months
- Santenay *Rouge* “Gravité”: Vinification entirely done by gravity, aged for 20 months, blend of AOC Santenay, 1er Cru *Le Passetemps*, 1er Cru *Les Gravières*