

## *An Integrity Wines Selection*

### Domaine de la Croix Senaillet MACON-DAVAYE 2010

#### Vineyard

- Surface area: 3,77 hectares divided into seven plots
- Soil type : clayey soil on top of crinoidal limestones from Middle Jurassic period
- East and south-east-facing parcels
- Grape variety: organically-grown Chardonnay - density: 8,000 vines /ha
- Average age of vines : 28 years
- Vines are trained according to the Guyot or Arcure systems with around 12 buds

#### Vinification and maturing

- Grapes are picked at optimal maturity.
- Destemming is used to avoid herbaceous taste
- Slow and gentle pressing guarantees purity of juice and the finest aromas
- Very slow temperature-controlled alcoholic fermentation in stainless steel tanks generally ending by January
- Malo-lactic fermentation follows
- Matured on fine lees in tanks for 10 months
- Estate-bottled in July 2011

#### Taste

- Bright and light gold in colour
- Light and distinguished nose marked by hints of citrus and citronella
- Firm, tense and distinctly lemony on the palate
- Nice balance
- Wine and food matching tips: marries well with “jambon persillé”, cheese pastry, oysters, skewered langoustine, fried fresh-water fish pikeperch loins in a “beurre blanc and curried chicken

#### Vintage - 2010

- Never-ending cold winter. Unsettled spring with alternating warm and chilly periods
- Buds bloomed as early as April 21
- Perturbed flowering in mid-June caused failure to set fruit in some places
- Very unsettled weather conditions in summer
- Vines had to be closely watched against pest and disease attacks
- Slow ripening followed by three sunny week in September
- Grapes' maturity was assessed by tasting for each parcel and harvesting took place from September 14 to September 25

VIN DE BOURGOGNE

Domaine de la Croix Senaillet



MÂCON-DAVAYÉ

APPELLATION MÂCON-DAVAYÉ CONTRÔLÉE

MIS EN BOUTEILLE AU DOMAINE

750 ml  
ALC. 13% BY VOL.  
CONTAINS SULFITES

Richard & Stéphane Martin  
71960 Davayé - France  
PRODUCT OF FRANCE

RICHARD  
MARTIN  
STEPHANE



*For more information please contact us at [www.integritywines.net](http://www.integritywines.net), or call us at 404.808.8788.*