



Domaine: Bruno Clair

Appellation: Marsannay Blanc

- Varieties: 80% Chardonnay, 20% Pinot Blanc
- Surface Area: 2.68 ha (6.62 acres)
- Soil: The grapes come from various plots on the Marsannay slope, above les Longeroies, les Étalles, les Vaudenelles and les Roseys. Purposefully planted on poor soils of very fine clay (*grèze litée*), the chardonnay gives fruit aromas, whereas the pinot blanc brings roundness and flesh.
- Viticulture: *Lutte raisonnée*. No insecticides or herbicides, and soils are plowed regularly.
- Vinification: Grapes are hand-harvested and carefully sorted. Delicate pneumatic pressing. 24-hour cold-settling, before transfer to barrel for natural yeast alcoholic fermentation. Temperature limited to 20°C.
- Ageing: After malos have finished, the wines are racked and aged on fine lees in oak barrels or larger *foudres* (no new oak). Total élevage lasts about 18 months, followed by a short blending period in tank in preparation for bottling.