

**DOMAINE  
JEAN MORETEAUX ET FILS**

***PROPRIETAIRE A CHASSEY LE CAMP, SAONE ET LOIRE***

*Mise en bouteilles au domaine*

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**BOURGOGNE VINTAGE WINES**

**THE ESTATE**

Situated at Chassey le Camp on the Côte Chalonnaise, between Beaune and Chalon Sur Saône, the GAEC Jean MORETEAUX and Sons is a family estate. The estate extends to almost 25 hectares in 6 villages of the Côte de Beaune and Côte Chalonnaise (Chassagne Montrachet, Maranges, Chorey les Beaune, Beaune, Rully, Bouzeron ).

***TERROIR***

The earth the estate is naturally very diversified, each village having its own particular type. There are, however, three main types of soils, Jurassic limestone, limestone marl and old sedimentary limestone.

***CONDUCT OF THE ESTATE***

**PRUNING AND DEBBUDING**

The balance between yields and quality of the grapes is an ongoing concern. Two techniques to control yields are allowed :

Guyot pruning : short spurs

Springtime debudding : tightly and limited

**HARVEST**

For village and premier cru appellation the grapes are picked by hand and for regional appellation by machine and are then taken to our wine making plant in stainless steel trailers. The grapes are then pressed for chardonnay or put into vats for pinot noir..../.....

## **VINIFICATIONS**

All stages of vinification are based on a constant quest for the best product and the husbandry seeks, above all, to emphasise the characteristic qualities of each wine. The lightest ones are not kept in wood for long.

### **THE RED WINES**

After stripping the grapes, juice, pulp and skin are put in vats for 10 or 15 days. During this time, maceration and fermentation take place and it is stirred several times to obtain complete and perfect extraction. The analytical controls allow fermentation to follow the correct procedure.

Once this is finished and the squeezing of the skins is carried out, the juice from the pressings is put in oak barrels or in vats.

### **THE WHITES WINES**

A «debourbage» of a dozen hours is made after a slow and progressive pressing. Afterwards, the must is put directly into a vat or a barrel to stimulate the alcoholic fermentation.

Before bottling the tasting will determine the choice, or not, of the fining or type of filtration.