



*Area* : 3,25 ha  
*Age of the vines* : 20 years old  
*Average annual production* : 10000 bottles  
*Grape variety* : Chardonnay

## Localisation

It took more than 40 years for Jean Gros, and then Michel to put back together the unique parcel of Fontaine Saint Martin in the Hautes-Côtes de Nuits, around the village of Arcenant.

This hillside slope of 7 hectares, facing east-south-east like the Côte de Nuits, rises in tiers at an elevation between 350 and 390 m. The vineyard overlooks the small valley and the Cistercian abbey of Lieu-Dieu des Champs. This abbey for nuns, founded about 1127, owned vines on this hillside.

After the total destruction of the vineyard by phylloxera at the end of the XIXth century, the parcel of vines was largely overgrown by the forest.

Jean, then Michel, undertook clearing and reclaiming the parcel from 1976. Michel planted 4 hectares in Pinot Noir between 1981 and 1986, then the remaining 3 hectares in Chardonnay from 1987. These plantings were completed with the last parcel of 1 hectare, acquired in 2007 before replanting in 2009.

The soil is made up of mixed limestone and marls from the Upper Oxfordian (Jurassic) Period. This geological stage is to be found again on the Hill of Corton situated 5 km to the south. This soil structure is commonly called “Marls of Pernand”, from the name of the village of Pernand Vergelesses, located at the foot of the Hill of Corton.

This vineyard which is planted next to the Pinot Noir parcel is trained exactly the same way. The soil, which is mainly composed of marl in this area, is perfectly suitable for Chardonnay. The pruning used here is Guyot simple. It is located at an altitude reaching 360m to 380m, on so-called "Pernand marls". This geological stratum, that is also present in Pernand-Vergelesses and the hill of Corton, explains the similarity with wines from these vineyard areas, the altitude bringing a little more freshness.

## Vinification & ageing

- Hand-picking, sorting out and transport in bins. All these operations are similar to the red vinification process.
- The grapes are de-stemmed, crushed and put into a tank for a night to undergo a skin-maceration, it is then pressed on the following day.
- Overnight settling of the juice.
- Yeasting of the must and beginning of the alcoholic fermentation in temperature controlled tank (max. 22°C).
- Transferring into casks when fermentation is partly complete (2/3 of the necessary time).

The wines complete their fermentation slowly in barrels at cellar temperature. The proportion of new oak amounts to about 20%.

A stirring of the lees is done at the same time as the topping up of the barrels (every 10 days on average), until the end of the malolactic fermentation.

Barrel conservation ends in the middle of the summer. The wine is then blended in vats and filtered on Kieselgur on the day before bottling.

