

2008 Vintage : First impressions

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Weather conditions of the 08 campaign

I would not say the weather conditions were idyllic.

Flowering, mid-June, followed by a cold and wet weather lasted for 2 to 3 weeks. July was fine compared to August with more rainfall than normal, and a lack of sunshine.

Then mid-September **miraculously** the summer conditions started with sunshine, northern winds and cool nights. The rot dried up, the threat of cryptogamic disease disappeared and the fruit concentrated.

Quality of the fruit

Sorting was fully **necessary**.

The policy of vineyard-sorting, to remove the less-than-perfect grapes was adopted.

With sorting at the winery, with a stainless steel table and a vibrating system, the very best of the fruit is kept. 15 to 20% of the grapes was set aside, which means the amount of wine produced is 15 to 20% lower than usual.

Fine and ripe grapes with good sugar levels (12 to 13 % potential alcohol) and fine phenolic maturity (equivalent to 2001 or 2004) arrived at the winery for sorting.

Winemaking, modern equipment and traditional techniques

With good quality grapes once sorted, the winemaking techniques are classical: 100% destemming, a few days of cold soak, ambient yeasts fermentation, few pigeages (punchdowns) complemented by remontages (pumpovers) for a slow tannins and color extractions, finale maceration at 28-30°C for fine and elegante Pinot Noir texture.

2008, Good quality wines

- The reds show good intense colour. The balance of the wines is fine, with a dominant taste of malic acid. Nice and pure berry flavours, elegant tannin structure: the potential is good.

- The whites (St Romain, Monthélie, Savigny, Meursault and Chassagne Montrachet) are showing high acidity levels (to be linked to the high malic acid concentration). Nice fresh fruit character, fair amount of glycerol, a good start for a good vintage.

I am waiting, with both colors, for malolactic fermentation to be completed.

2008 vintage in numbers

- Harvest dates: from 25/09/08 to 06/10/08
- Volume produced: 35 barrels of white and 135 barrels of red were vinified.
- Appellations: 5 village in white wines and 20 appellations in red (Bourgogne, village, premier cru and grands crus)

I am optimistic regarding the quality of the 08 wines. The weather, once again, saved the vintage and the result will pleased the Burgundy wines consumers.

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération