



TERROIRS This superb site is perched on the high point of 'Mont Rchet' above the Montrachet vineyards at a height of 250 meters (820 feet) with perfect southeastern sun exposure. The vineyard borders the Saint-Aubin AOC. The soil is composed of broken clay and limestone with a rocky and pebbly topsoil. The soil here is quite porous allowing for water to drain freely from the vineyard.

FARMING Estate owned and farmed. Biodynamic farming (and certified organic) using the lunar calendar. For Pascal & Moray, farming is about respecting nature intuitively, not dogmatically. Yields are kept low by de-budding. All of Domaine Tawse's premier cru and grand cru parcels are now worked by horse and plow. The harvesters pick in small batches and transport the grapes in 17-kg cases to preserve their integrity. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest.

GRAPE VARIETALS 100% Chardonnay

VINE AGE 35 years on average

AVERAGE YIELD 32 hectolitres per hectare

WINEMAKING After the harvest, the team sorts through the crop vigorously, often giving up 10 percent to ensure that only the finest quality fruit reaches the fermentation tanks. The grapes are pressed gently in whole clusters. Both alcoholic and malolactic fermentations occur in barrel and on the lees, but free of any stirring to maintain freshness. The wine ages for 17 months in old, neutral French oak barrels from the Allier and Jupilles forests, including one racking before a fined and lightly filtered bottling. All aging operations are carried out with the lunar calendar, following biodynamic principles.

TASTING NOTES "Champ Gain" shows a character like limestone in liquid form! Briny and pure, broad yet lacy, it sings with aromas of citrus zest, lemon cream, cracked grain, and white flowers. Low yields lend a restraint that contributes to the harmonious finish.

ANNUAL PRODUCTION 2012: 589 bottles or 49 cases

