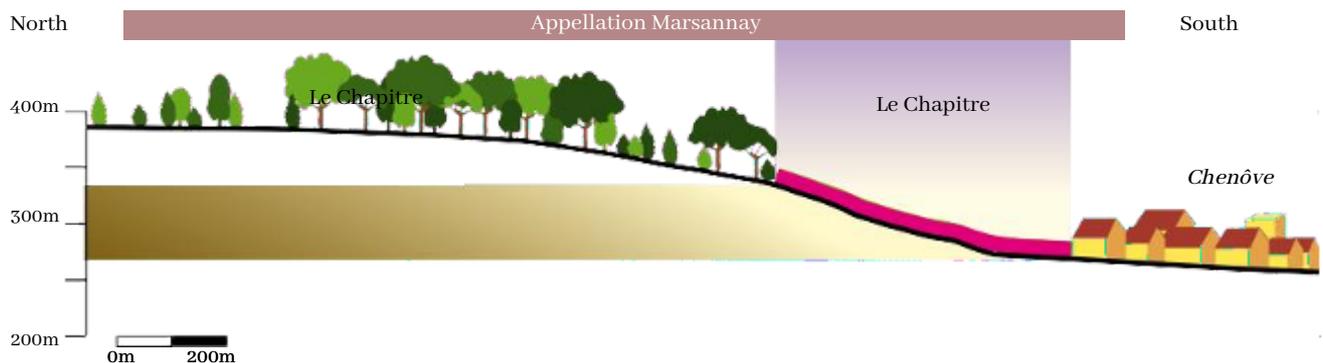
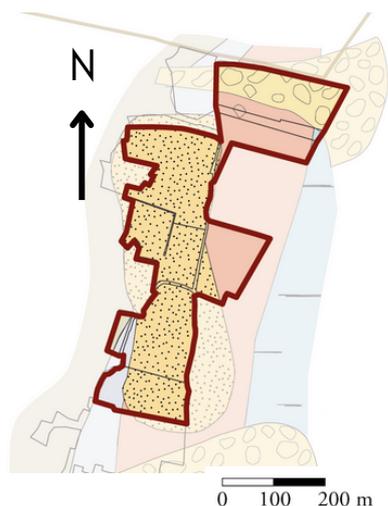


Landscape



Le Chapitre is a hillside vineyard, located west of Chenôve, which extends from 822 to 1112 feet in altitude (269 to 339 meters), with an average of 964 feet (294 m). The slope is gentle at the bottom of the hill (2%) to steep at the top (18%), with an average value of 8% for the area. The climate is exposed to the South, South-East.

Soil and subsoil



The Comblanchien limestone and the White Oolithe are present in the vineyards in the highest part of the Chapter. During the last ice age, twenty-two thousand years ago, the exposure to the East generated an intense fragmentation of the Comblanchien limestone which accumulated at the foot of the hill in the form of scree made up of limestone gravel. This material has very good drainage properties and is an excellent substratum for vine cultivation. Under this scree, also characteristic of the Clos du Roy, also called "Grèzes litées", the Jurassic substratum can be buried from a few tens centimeters to several meters. The asternmost part of the area, which is not very steep, has stored the stony colluvium that came from the slope, which gives a draining aspect to this sector despite a subsoil made up of red clays that mask the Jurassic substratum. To the north, alluvial deposits of various sizes have accumulated at the outlet of the valley.

Background

"Le Chapitre" took its name directly from its former owner, the cathedral chapter of Autun. The canons of Autun were very established in Chenôve, with a beautiful house overlooking the village. The use of the article "le" in the name of the place-name indicates a use of the present name of the present name after the year 1000. Since the Merovingian period, the bishop of Autun had possessions in Chenôve. The Cathedral Chapter of Autun still owned vines in Chenôve in the 13th century. In the heart of the domain, 130 "ouvrées" (about 5 hectares 60 ares) were enclosed by walls and corresponded to ancient donations. More than 220 "ouvrées" (9.5 hectares) belonged to the Chapter, still called "Le Chapitre" today.

Jules Lavallo dates the cultivation of the "Clos du Chapitre" vineyard to around the year 1000, as well as the "Valendon" vineyard, the second classified vineyard in the Dijon area.

The wines of "Clos du Chapitre" were served at the table of Louis XIV and Louis XVI.

In 1855, Jules Lavallo mentions "Les Valendons", "En Seloncourt" and "Le Bas du Chapitre" as being planted with fine plants (Pinot Noir).

Wines

White Wine



This is the perfect place for Chardonnay to create a golden wine, with subtle hints of green. On the nose, floral and fruit notes are enhanced with an exquisite touch of white pepper. The attack is elegant, with great consistency and a long silky texture. The mouth-watering finish combines sapidity with noble minerality. A lordly wine from these golden slopes!

Serve with fine fish dishes or Bressan chicken for excellent gastronomic pairing.

Serving temperature: 12 °C

Red Wine



The depth and intensity of its beautiful ruby color herald a great wine. The first glance will make you want to raise this wine to your lips and savour it. The nose offers a broad range of aromas, intense and dashing, with red and black fruits, floral notes, and spices. The attack is supple, with great consistency/substance, a graceful texture, making this wine an excellent ambassador for the subtleties of Pinot Noir in Burgundy terroirs. le Chapitre is the best ambassador to discover Marsannay, the golden gateway to the Côte de Nuits"! Pairs well with red meats and game, e.g. roast venison or wild boar.

Serving temperature: 15 - 17 °C