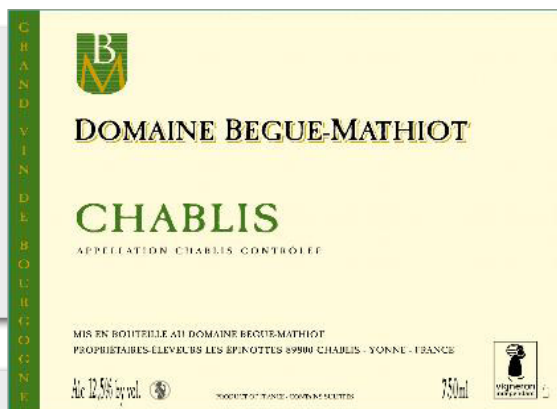


Domaine Begue Mathiot



Joel Begue, who worked as a 'tacheron' (someone who works "à la tache", meaning he gets paid by the task, not by the hour, a typical Burgundian contract) acquired 3 hectares of classified AOC Chablis vineyards in the 1980s. Joel and his wife Maryse Mathiot started bottling their own wines in 1985 and established themselves as a domaine in 1990. Thanks to their tenacious labor, they grew their holdings to 12 hectares by the turn of the millennium.

By 2005 their daughter Guylhaine, trained in oenology, began to work at the domaine and took over the viticulture management under the guidance of her parents. The year she was made a true 'associate' of the winery, Joel sadly passed away leaving mother and daughter to run the domaine. Together they continued to build and now the domaine covers 17 hectares.

Every day they bring their necessary care to their familial vines to produce great wines of Chablis that respect the great terroir of the region.

Chablis

Vintage: 2013

Size: 750ml

Blend: 100% Chardonnay

Appellation: Chablis

Origin of Grapes: 100% estate grown

Age of Vines: 30 years

Size of Vineyard: 3 Ha

Yield: 60HI/ha

Type of Soil: Limestone / Kimmeridgian type

Treatments in Vineyard: Sustainable practices, only one spray on Mildiou

Farming Techniques: Short pruning on Guyot double, Plough

Date of Harvest: September 8

Method of Harvest: Mechanical

Method of Pressing: Pneumatic press

Pre-fermentation Techniques: None / direct press

Length of Maceration: 24h static racking

Fermentation Vessel: Stainless steel

Malolactic Fermentation: Yes

Period of Contact w/ Fine Lees: 4 months

Yeasts: Natural selected yeast

Vinification Method: One racking after malolactic fermentation

Filtration and Fining: Slight filtration and fining with bentonite/clay

pH Level: 3.12

Alcohol: 12.5%

Residual Sugar: 0.5 g/l

Time in Bottle Before Release: 6 months



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