

TERRES SECRÈTES

Year Founded: 1951

Region: Sologny,
Maconnais, Burgundy,
France

Known For: Sourcing older-vine fruit from the Mâconnais' top terroirs, including Vergisson, Saint-Véran and Viré-Clessé, among others, Terres Secrètes selections are indeed southern Burgundy's best-kept secret, on quality and on price.

-Sustainable-

Located at the southern end of Burgundy, the enchanting terroirs of the Terres Secrètes, "secret lands", are scattered in the hilly and sunny curves of the Mâconnais. Spotted, selected and delimited in the form of specific plots, sometimes tiny, in which they concentrate all the typicality of a particular locality. The Vignerons des Terres Secrètes have made it into distinct "clos", perfectly identified localities, like the Gardens of Eden, chosen for their remarkable exposure and the age of their vines. The wine-growing area follows the Bajocian geological link. Marked by a succession of characteristic rocky outcrops, it starts with the majestic Solutré rock, which leads on to the Vergisson rock; these are followed by Mont Sard, la montagne de Cras, la Roche Coche and ending at la Fa. The vines of the Vignerons des Terres Secrètes grow on various types of soil:



Limestone, Marl-Limestone or Calcic soils; Clay Soils; Siliceous Soils, on Granite or Volcanic Subsoil. The Terres Secrètes wine growers pamper and cosset their land. They respect biodiversity and adapt their working methods to the requirements of the land so that they can pass it on in good order to future generations. They monitor each plot extremely closely. Between May and August, the Vine and Land Manager inspects the vineyards of the cooperative wine growers to measure the maturity of the grapes, as well as the quality and yield of each plot. This plot inspection is a genuine qualitative survey, taking into account the exposure and age of the vines and the expertise of the wine grower and potentially leading to the discovery of unusual plots, which could – once the juice has been tasted and the harvest tested using photometric methods – be classified amongst the confidential vintages.

2020 Bourgogne Chardonnay

A lovely example of the polish and plush fruit of the best of the Mâconnais. A pure Burgundian Chardonnay born on chalky soils, and chock-full of citrus zest and oyster-shell inspiration.

100% Chardonnay. 20-50-year-old vines. Fermented on indigenous yeasts in temperature-controlled, stainless steel tanks. Aged in tank. Lightly filtered. Aromas of white flowers, citrus zest, crushed stones, light stone fruits. Medium-bodied, fresh and refined.

