

**Domaine des Terres de Velle
Auxey-Duresses**

**Burgundy
Côte de Beaune**



**farming : lutte raisonnée
total vineyard area : 6.5 hectares
principal soil type : marl, clay & limestone
varietal : aligoté, chardonnay, and pinot noir
total annual production : 30000 bottles
harvest : manual**

overview

The name of the domaine was not difficult to find for Sophie and Fabrice Laronze. All they had to do was look down. The Velle river which passes at the foot of the domaine was the natural and easy choice. After having worked as Alex Gambal's winemaker through the first ten formative years at the eponymously named micro-negociant in Beaune, with Sophie alongside in sales, the two Burgundy natives were casting about, looking for an opportunity they could call their own. In the summer of 2009 said opportunity presented itself and soon after Domaine des Terres de Velle was born.

Located at the entrance of the village of Auxey-Duresses in the heart of Burgundy's picturesque Côte de Beaune, the husband and wife team created this new domaine bringing together six hectares of vineyards scattered among 11 neighboring appellations. Though the couple clearly had some good fortune in obtaining a domaine with a selection of many remarkably old-vine parcels scattered among appellations Fabrice knew well, thanks to his years working with Gambal, there would nevertheless be work ahead of them. First and foremost would be revitalising and reconditioning vineyards which were not attentively cared for and rarely if ever plowed; vines which were poorly trained and fed a steady diet of chemical cocktails through many years; and replanting up to 15% of missing vines. This would clearly be a multi-year project. The completion of a new winemaking facility was completed in 2011 just in time for the harvest of that year and has since given the couple much more control over their raw materials and the ability to move much closer to fashioning the wines they imagined to create. All fermentations, white and red, are now in temperature controlled stainless steel tanks and a natural gravity flow allows them to move juice to aging barrels below with minimal mechanical pumping. Initially hesitant to proceed with native yeast fermentations in a brand new building, beginning with the 2015 vintage, all fermentations are now by native yeast alone. Once in the cellar, the wines are left undisturbed and not racked until being blended back in tank, around the time of the following harvest, where they are left to settle naturally for up to 6 months, in order to avoid filtration. Bottling dates are selected in accord with the lunar calendar.

As they settle into their new surroundings and continue to make the improvements in the vineyards and to the facility, it is exciting to see the wines reflect the same upward trajectory each year as they gain in elegance, purity and expression of these individual terroirs which surround the Velle river.

viticulture, vinification and aging :

- white grape bunches are pressed whole in a pneumatic horizontal press
- red grapes are 100% de-stemmed and fermented in stainless steel tank
- cold soak for the reds from 7-10 days during which time punch downs and pumping over as demanded of the cuvée and of the vintage

www.jolivin.com

Joli Vin Imports
1316 67th St. Emeryville, CA. 94608 tel 415 308-2460 ~ fax 510 868-4524



**Domaine des Terres de Velle
Auxey-Duresses**

**Burgundy
Côte de Beaune**



- all wines are fermented with indigenous yeast beginning in 2015
- all wines are aged for approx. 1 year and are then racked into tank and clarify naturally for up to 6 months before bottling in consideration of the lunar calendar
- fining for the whites as demanded of the cuvée and vintage
- all wines bottled without filtration

white wines:

bourgogne blanc, chardonnay

annual production 6000 bottles

Blend of 1/3 from clay rich soils of Corpeau, in the plains just to the east of Puligny and the remaining 2/3 from the village parcel of *Les Pellans* in Meursault. Approximately 10% new barrels used during aging. The Puligny soul is not lost in the final blend which regularly recalls the citrus energy for which that village is renowned.

monthélie, les sous roches

annual production 1500 bottles

A quarter hectare parcel on a steep grade facing directly east toward the village of the same name. Mostly marl mixed among clay, small stones and fossils upon limestone base. Up to 30% new barrels are used for aging. Makes a mineral driven, edgy wine with lots of citrus cut.

meursault, les luchets

annual production 1300 bottles

Planted in 1936, this 1/3 hectare parcel, mid-slope, enjoys a northeastern exposure at the appellation limit with Auxey-Duresses. It produces a wine which is at once both ample and concentrated while still managing to be racy and mineral and somewhat out of character with the typical characteristics for which the village is reputed. Up to 30% new barrels are used for aging. Because of the age of the vines and naturally low yields along with vicissitudes of vintage, it is not produced every year.

puligny-montrachet

annual production 1900 bottles

Produced from two parcels, *Les Nosroyes* planted in the 1950s and *Les Levrans* planted in the 1980s, situated just under the 1er Cru "*Perrières*." These two plots, both facing southeast, are on a clay base and benefit both from an superb exposition resulting in excellent maturity. Up to 30% new barrels are used for aging.

puligny-montrachet, les renferts, 1er cru

annual production 750 bottles

At the limit of Puligny, sandwiched between the 1er Crus of *Les Perrières* in Puligny and *Les Charmes* in Meursault. A parcel of marl mixed in among the clay & limestone. The vineyard was planted in the 1980s. Up to 40% new barrels are used for aging.

www.jolivin.com

tel 415 308-2460 ~ fax 510 868-4524

Joli Vin Imports

1316 67th St. Emeryville, CA. 94608



**Domaine des Terres de Velle
Auxey-Duresses**

**Burgundy
Côte de Beaune**



red wines:

bourgogne rouge, pinot noir

annual production 5500 bottles

Blend of two distinct parcels, the principal from the clay rich soils of Corpeau, in the plains just to the east of Puligny producing a wine which is very fruit forward and the balance from *Montpoulains* located in the plains to the east of Volnay, offering a more structured wine. The resulting blend makes for a complete wine balancing fruit, structure and freshness. Approximately 10% new barrels used during aging.

auxey-duresses, les closeaux

annual production 3500 bottles

From a 2/3 hectare parcel planted in the 1970s overlooking the village on its south side offering northern exposure and producing a wine with cool red fruit and lots of freshness. Approximately 20% new barrels used during aging.

volnay, ez blanche

annual production 1800 bottles

This unique plot benefits from a southeast exposure and is among the highest in the appellation, just below the treeline south of the village. The distinguishing characteristic is in its white-pepper ashen soil composed of sandy marls and among the highest levels of limestone for Volnay. If there were an appellation for Chardonnay in this village, it would certainly be here. The result is an original wine with fine structure, pure red fruit and white pepper spice. The vines are more than 50 years old. Approximately 25% new barrels used during aging.

volnay, le ronceret, 1er cru

annual production 1100 bottles

This plot, situated just below the 1er Cru of *Les Champans* is composed of a clay/limestone soil with many pebbles and little topsoil to speak of. The southeast facing parcel was planted in the 1980s and is pruned in the Cordon Royat rather than the typical Guyot for the region, limiting yields and providing plenty of aeration. Approximately 25% new barrels used during aging. Makes a structured and elegant wine which mirrors the red fruits and spice of *Ez Blanche* but with stepped up concentration and intensity.

www.jolivin.com

Joli Vin Imports tel 415 308-2460 ~ fax 510 868-4524

Joli Vin Imports

