



KERMIT LYNCH WINE MERCHANT

DOMAINE MONTANET-THODEN

Country: France

Region: Burgundy

Appellation(s): Bourgogne Vézelay, Bourgogne

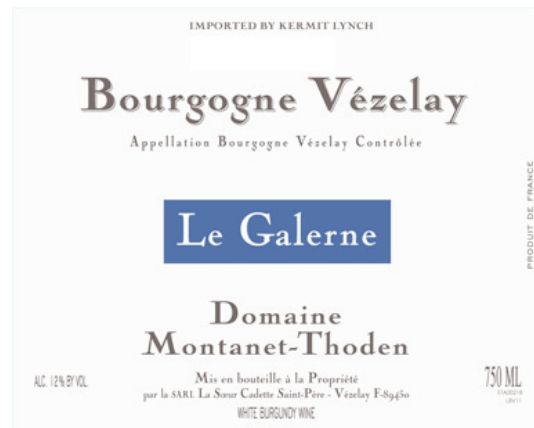
Producer: Catherine & Valentin Montanet

Founded: 2000

Annual Production: 3,250 cases

Farming: Organic (starting with 2003 vintage)

Website: coming soon



The apple doesn't fall far from the tree, and at Montanet-Thoden that's very good news! Valentin Montanet is the son of Jean Montanet of Domaine de la Cadette, a long-time staple of the Kermit Lynch portfolio, so as a child he watched his father work the vines. Then in 2000 his mother, Catherine, and associate Tom Thoden started Domaine Montanet-Thoden, with vineyards inherited from Catherine's family. Valentin felt the call of the family trade but wanted to gain a broader perspective, so after finishing high school he immediately sought a position in a winery outside Burgundy. After spending a year working in a Swiss winery he was admitted to the prestigious engineering school in Changins, where he took particular interest in the problem of compacted soils and had several articles on the topic published in professional reviews. His studies included internships at wineries in France and Switzerland, as well as a work-study trip in California, but these experiences only strengthened the belief that his parents were doing things just right.

When he received his degree in 2010, Valentin returned to Vézelay and joined his mother at Montanet-Thoden, where he has now taken over much of the responsibility. Fully confident in the natural, traditional approach that Catherine had established from the start, he maintained the methods and standards used by both of his parents to fashion fresh, succulent wines. The higher proportion of clay in the Montanet-Thoden vineyards gives wines with a bit more structure than those of La Cadette, but Valentin continues to work closely and consult with both Catherine and Jean, so the family style and pedigree shine through.

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DOMAINE MONTANET-THODEN (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area</u>
Bourgogne Vézelay “Le Galerne”	Chardonnay	Planted mid-90s, early 2000s	Clay, Limestone	6 ha
Bourgogne Rouge “Garance”	Pinot Noir	Planted mid-90s, early 2000s	Clay, Limestone	2 ha

* One hectare equals roughly two and a half acres.

VITICULTURE / VINIFICATION

- All grapes are harvested by hand and undergo natural fermentation with indigenous yeasts
- No fining

Bourgogne Vézelay “Le Galerne”:

- Vinification and élevage entirely in stainless steel
- Fermentation can last up to one month

Bourgogne Rouge “Garance”:

- Whole-cluster vinification in temperature-controlled open wood vats
- The cap is punched down during the first phase of vinification; once the fermentation is under way the wine is pumped over
- Fermentation lasts about 2 weeks in tank and then finishes in *tonneaux*
- Elevage 80% in *barrique*, 20% in *feuillette*; no new wood

MISCELLANEA

Le Galerne:

“Galerne” is the name of a wind that sweeps down from the northwest across the vineyards of Vézelay, helping the grapes stay dry, cool, and healthy.

Garance:

This cuvée appeared at the same time that Catherine Montanet’s niece Garance was born, so the wine was named after the little girl. But it is not a mere coincidence that the name chosen for this red wine is also a plant, known as “dyer’s madder” in English, whose roots were traditionally used to produce a red clothing dye.