



KERMIT LYNCH WINE MERCHANT

DOMAINE ARNAUD ENTE

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Meursault, Puligny-Montrachet

Producer: Arnaud Ente

Founded: 1992

Annual Production: 1,250 cases

Farming: Lutte Raisonnée

Website: N/A



That Arnaud Ente is not a household name in Burgundy is more a reflection of his tireless dedication to his *métier* than of the quality of his wines. For the Entes, it's not about pursuing the spotlight, although he is unquestionably a rising star in the region. Arnaud and his wife, Marie-Odile, work primarily on their own to craft an exquisite range of micro-production white Burgundies from Meursault and Puligny-Montrachet. Precision, purity, elegance, and finesse are the best descriptors of the Ente style. Each vine is nurtured through every step of the yearly cycle, and each *cru* and village wine receives the exact same impeccable treatment; even the “entry-level” Aligoté and Bourgogne *Blanc* show the layered richness and complexity of a much more sophisticated appellation.

Their neighbors joke that they aren't sure how the Entes put food on the table when they observe such minuscule yields. Their most extensive holdings are in the *En L'Ormeau clos*, located just below the town center of Meursault, which possesses a deep, rich clay soil. They separate their vines here into three *cuvées*, Meursault A.O.C., “Clos des Ambres,” and “Sève du Clos,” based on the age of the vines and their relative position within the *clos*. Their holdings also include parcels in the *premier crus* Meursault *La Goutte d'Or* and Puligny-Montrachet *Les Referts*, as well as a small parcel in the enviably-positioned *lieu-dit Les Petits Charrons* on the slope behind the village. Once the grapes are in the cellar, there is only a restrained use of oak to add subtle structure and texture. Though somewhat under the radar, this modest *maestro* makes wines that can already compete with the best and just keep getting better with each new vintage. And in our opinion here at KLWM, the Ente's meticulousness and passion have earned them a place in our “Never Stops Improving” category.



DOMAINE ARNAUD ENTE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bourgogne Aligoté	Aligoté	Planted in 1938	Sand, clay	.35 ha
Bourgogne Chardonnay	Chardonnay	Planted in 1973, 1986, 2002	Clay, limestone	.52 ha
Meursault	Chardonnay	Planted in 1955, 2003	Clay, limestone	.86 ha
Meursault “Clos des Ambres”	Chardonnay	Average age: 65 yrs	Clay, limestone	.72 ha
Meursault “La Sève du Clos”	Chardonnay	> 100 yrs	Clay, limestone	.32 ha
Meursault <i>Les Petits Charrons</i>	Chardonnay	Planted in 1957, 1990	Clay, limestone	.34 ha
Meursault 1^{er} Cru <i>La Goutte d’Or</i>	Chardonnay	Planted in 1990	Clay, limestone	.22 ha
Puligny-Montrachet 1^{er} Cru <i>Les Referts</i>	Chardonnay	Planted in 1965	Clay, limestone	.22 ha
Bourgogne Grand Ordinaire	Gamay	Planted in 1938	Sand, clay	.35 ha
Bourgogne Rouge	Pinot Noir	20-40 years old	Clay, limestone	.46 ha
Volnay 1^{er} Cru <i>Les Santenots de Milieu</i>	Pinot Noir	Planted in 1992	Clay, limestone	.39 ha

* “ha”=hectares; one hectare equals roughly two and a half acres

VITICULTURE / VINIFICATION

- All grapes are harvested by hand
- All wines are aged for twelve months in barrel and six months in stainless
- 20% maximum new oak for all wines

Bourgogne Aligoté:

- Northern and southern sun exposure
- Raised in *demi-muids*



KERMIT LYNCH WINE MERCHANT

DOMAINE ARNAUD ENTE (continued)

Bourgogne Chardonnay:

- Eastern and western sun exposure
- A blend of two parcels in Meursault and in Puligny-Montrachet
- Raised in *demi-muids*

Meursault

- Eastern and western sun exposure
- The youngest vines of the very old stonewall-enclosed *lieu-dit*, *En l'Ormeau*, blended with the *lieu-dit Les Casse-Têtes*

Meursault “Clos des Ambres” and Meursault “Sève du Clos”

- Eastern and western sun exposure
- Parcel selections from the oldest vines of the very old stonewall-enclosed *lieu-dit En l'Ormeau*, “Sève du Clos” from the very oldest (100 year plus) vines
- Formerly part of the domaine’s “Vieilles Vignes” bottling

Meursault *Les Petits Charrons*:

- Eastern and western sun exposure, mid-slope
- Parcel sits below the *lieu-dit Rougeots*, on the slope behind the village of Meursault

Meursault 1^{er} Cru *La Goutte d'Or*

- Eastern and western sun exposure, mid-slope

Puligny-Montrachet 1^{er} Cru *Les Referts*:

- Eastern and western sun exposure, mid-slope

Bourgogne Grand Ordinaire :

- Northern and southern sun exposure, ancient Gamay vines near l'Hôpital de Meursault

Bourgogne Rouge:

- Sourced from two parcels: Les Champans in Puligny-Montrachet and Les Magnys in Meursault

2016 vintage:

- 40% whole-cluster fermentation, 60% de-stemmed (fermented together)
- Semi-carbonic maceration for 3-4 days
- No cold soak, no punchdowns, infrequent pumpovers
- Fermented and aged in stainless steel (no barrels)



KERMIT LYNCH WINE MERCHANT

DOMAINE ARNAUD ENTE (continued)

Volnay 1^{er} cru *Les Santenots du Milieu* :

- Eastern and western sun exposure, mid-slope

2016 vintage:

- 40% whole-cluster fermentation, 60% de-stemmed (fermented together)
- Semi-carbonic maceration for 3-4 days
- No cold soak, no punchdowns, infrequent pumpovers
- Fermented and aged in stainless steel (no barrels)