



## KERMIT LYNCH WINE MERCHANT

### DOMAINE JEAN-MARC VINCENT

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Auxey-Duresses,  
Puligny-Montrachet, Santenay

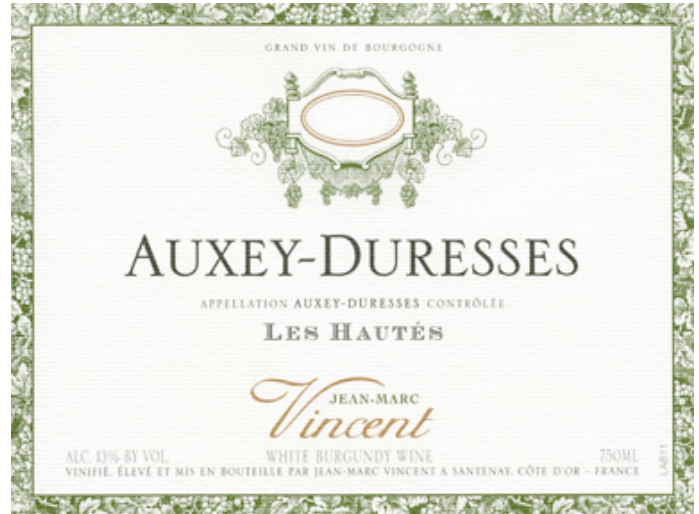
Producer: Anne-Marie & Jean-Marc Vincent

Founded: 1997

Annual Production: 2,100 cases

Farming: Organic (since 2003)

Website: N/A



Anne-Marie and Jean-Marc Vincent inherited most of their vines, principally located in and around the village of Santenay in the southern Côte de Beaune, from Jean-Marc's grandfather, André Bardollet-Bravard. They produce three *premier cru* reds and two *premier cru* whites from Santenay, in addition to a red and a white Auxey-Duresses. The Vincent wines are characterized by rich, layered fruit, intense expression of individual *terroir*, and solid structure.

Their Auxey-Duresses *Blanc* "Les Hautés," which thankfully happens to be their highest production wine (that is, more than two barrels produced), is a gem and a role model for other producers of the appellation. This is the wine that first attracted Kermit to the domaine. "I had rarely had an Auxey-Duresses that excited my taste buds," he said, "I knew I was on to something." And indeed it will embarrass many a white Burgundy with a greater pedigree. It also evolves well in one's cellar. The Vincents' wine operation is a family affair and A-M and J-M split their time between the vineyards, cellars and their young children. Their miniscule production always sells out quickly to a small group of devoted clients. All of their wines are a testament to the importance of *vigneron* talent in a given appellation. While a great *vigneron* can make over-achievers from any appellation, a great appellation will never be great in the hands of mediocrity.



## DOMAINE JEAN-MARC VINCENT (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Bourgogne Blanc</b>	Chardonnay	11 years	Clay, Limestone	.30 ha
<b>Auxey-Duresses Blanc</b>	Chardonnay	20, 55 years	Marly Limestone	.90 ha
<b>Les Hautés</b>				
<b>Santenay Blanc</b>	Chardonnay	10 years	Clay, Limestone	.13 ha
<b>Santenay Blanc Les Potets</b>	Chardonnay	45 years	Clay, Limestone	.23 ha
<b>Santenay Blanc 1<sup>er</sup> Cru</b>	Chardonnay	11 years	Marly Limestone	.27 ha
<b>Le Beaurepaire</b>				
<b>Santenay Blanc 1<sup>er</sup> Cru</b>	Chardonnay	60 years	Clay, Limestone	.06 ha
<b>Les Gravières</b>				
<b>Montagny Blanc 1<sup>er</sup> Cru</b>	Chardonnay	40 years	Clay, Limestone	.47 ha
<b>Puligny-Montrachet</b>	Chardonnay	40 years	Silt	.25 ha
<b>Corvée des Vignes</b>				
<b>Santenay Rouge</b>	Pinot Noir	50 years	Clay, Limestone	.60 ha
<b>Santenay Rouge “Gravité”</b>	Pinot Noir	70 years	Clay, Limestone	.60 ha
<b>Santenay Rouge 1<sup>er</sup> Cru</b>	Pinot Noir	11 years	Marly Limestone	.45 ha
<b>Le Beaurepaire</b>				
<b>Santenay Rouge 1<sup>er</sup> Cru</b>	Pinot Noir	50 – 60 years	Clay, Limestone	1.23 ha
<b>Les Gravières</b>				
<b>Santenay Rouge 1<sup>er</sup> Cru</b>	Pinot Noir	7 – 50 years	Clay, Limestone	.81 ha
<b>Le Passetemps</b>				
<b>Auxey-Duresses Rouge</b>	Pinot Noir	50 years	Clay, Limestone	.21 ha
<b>1<sup>er</sup> Cru Les Bretterins</b>				

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

### VITICULTURE / VINIFICATION

- All grapes are harvested by hand, with several passes through the vineyard to pick grapes at the optimal point of maturity
- Sorting happens in the vineyard with each grape being inspected by the harvesters
- The goal of the vinification and aging is to let the wine develop at a very slow pace

#### Whites:

- Grapes are pressed immediately after harvest under low pressure and must is transferred by gravity to new oak casks for fermentation
- Wine is aged in 30 to 40% new oak barrels
- Wines are never racked
- Wines are aged for a minimum of 15 months
- Lees are stirred 3 or 4 times per month up until Spring, then left on the lees until aging is finished



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### DOMAINE JEAN-MARC VINCENT (continued)

- Bourgogne *Blanc* is sourced from the southwestern stretches of Chassagne-Montrachet, near the village of Remigny
- Montagny *Blanc* 1er Cru: A blend of 1er cru *Lépaule* with a small percentage of 1er cru *Creux de Beauchamp*

#### **Reds:**

- 30 to 60% of grapes are de-stemmed (depending on parcel and vintage)
- Grapes undergo a slow, temperature controlled maceration for 20 days
- Wine is aged in 50 to 80% new oak barrels
- Wines are never racked
- Wines are aged for a minimum of 15 months
- Santenay *Rouge* “Gravité”: Vinification entirely done by gravity, aged for 20 months, blend of AOC Santenay, 1er Cru *Le Passetemps*, 1er Cru *Les Gravières*