## THE WINE TRUST®



## **Background**

Owner: Fabien Coche a Meursault

**Country:** France **Region:** Burgundy

**Description:** Fabien Coche took over his family's domaine as a fourth-generation vigneron in 2005. Hailing from one of Burgundy's most famous families (Coche-Dury is run by his cousin Raphael Coche and was part of the same domaine until 1940), his vineyard holdings total approximately 25 acres spread across 27 distinct appellations and include some of the most coveted parcels in Meursault, Pommard, St Aubin and Puligny-Montrachet.

## Wine Notes – 2016 Fabien Coche St Aubin Les Combes Premier Cru

Over the past decade, St Aubin has become one of Burgundy's hottest appellations. Sandwiched between Puligny-Montrachet and Chassagne–Montrachet, the appellation now hosts many of the top Burgundian winemakers and offers one of the best value propositions in white Burgundy. The Les Combes vineyard sits opposite En Remilly on the southern, Chassagne end of the appellation and a literal stone's-throw from the fabled Chevalier-Montrachet vineyard. As the name suggests, the vineyard sits at a lower elevation (a combe is narrow valley), with a cooler, east-facing exposure, and features deep clay topsoil over a limestone substrate. The result of these raw materials and Coche's practiced hand and is a wine with mineral intensity and firm acidity, balanced by an elegant sea shell-laced finish.

## **Technical Specifications**

Varietal Composition: 100% Chardonnay
Vineyard Region: St Aubin Les Combes
Vine Age / Yields: Average over 50 years old

**Production Volume:** Approximately 5,000cs (total for the domaine)

**Vineyard Characteristics:** Clay topsoil with limestone substrate

Wine-Making / Vinification: Hand-harvested, whole-cluster pressed, cold-stabilized and

fermented, minimum 12 months in barrel (85 / 15 old / new oak)

Six additional months of aging in stainless steel tanks

Alcohol / Volume: 13.45%
Acidity: 6.06 g/l
Residual Sugar: 1.0 g/l