

## Antoine Olivier, Les Coteaux sous la Roche, Santenay 2015



A powerful wine with a lively salty, mineral character and a hint of liquorice. Rich and full-flavoured on the palate with a lingering finish.

### Producer Note

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Antoine Olivier was founded at the end of the 1960s, from a few vineyards left by Antoine Chevalier Moreau to his grandson, Hervé Olivier. Hervé began extending the estate by purchasing historic, old vineyards across Santenay, some of which had not been used for a century, paying particular attention to famous white wine vineyards. The quality of these soils is now recognised in a series of brilliant wines, in particular the exceptional white Santenay, something of a rarity in what is predominantly a red wine growing area. Today, Hervé's grandson Antoine Olivier and his sister Rachel manage the estate. They are dedicated growers and follow organic practices in the vineyard. Their philosophy is to combine modernity with respect for the Burgundian soils and this stunning collection wines really showcases this.

### Vintage

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The warm 2015 vintage saw excellent conditions throughout the growing cycle and resulted in healthy fruit with very good maturity levels and flavour concentration. "2015 is one of the best vintages since 2009, resulting in rich, delicate and elegant wines, with great acidity and minerality in the whites", confirms Antoine.

### Vineyard

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The grapes come from a single vineyard 'Coteaux Sous la Roche', which translates as 'under the rocks'. The south facing plot has a very stony soil which imparts a distinctive mineral character to the wine. The vineyard is managed with respect for the unique attributes of each site's terroir and is farmed sustainably and organically, although it is not certified. Some biodynamic philosophies are also followed. The grapes for this cuvée were harvested early to retain acidity. They were hand-picked and carefully sorted prior to vinification.

### Winemaking

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The grapes were gently pressed and then racked to barrel where fermentation took place using natural yeasts. The wine was kept on its fine lees and underwent bâtonnage to impart texture and complexity to the wine. Malolactic fermentation took place in barrel. The wine was 100% barrel aged for 12 months, in traditional Burgundian barrels of 228 litre barrels, of which 25% were new oak. The wine was then transferred to tank where it spent a further six months, prior to being lightly fined, filtered and estate bottled.

### Tasting Note

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An opulent wine with a lively salty, mineral character and a hint of liquorice. Rich and creamy on the palate with a lingering finish.

### Grape

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Chardonnay 100%



Winemaker:	Antoine Olivier
Region:	Burgundy
Sub region:	Santenay
Country:	France
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	0
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	43875151
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Diam