



DOMAINE
DES CRÊTS

Born from the meeting between François Lequin and Matthieu Ponson, the estate is located in Ozenay in the upper Mâconnais. The objective of the estate, since the first vintage in 2014, is to produce great white wines of Burgundy by magnifying the Chardonnay grape variety.



The vines are cultivated in the respect of the environment with the precepts organic agriculture and biodynamics for certification.

All our wines are aged for one year in oak barrels from 228 to 500 liters with 10% new barrels.

AOC - MÂCON-CHARDONNAY

- Climat « L'Échenault de Serre »
- Climat « En bout »

AOC - MÂCON-VILLAGES

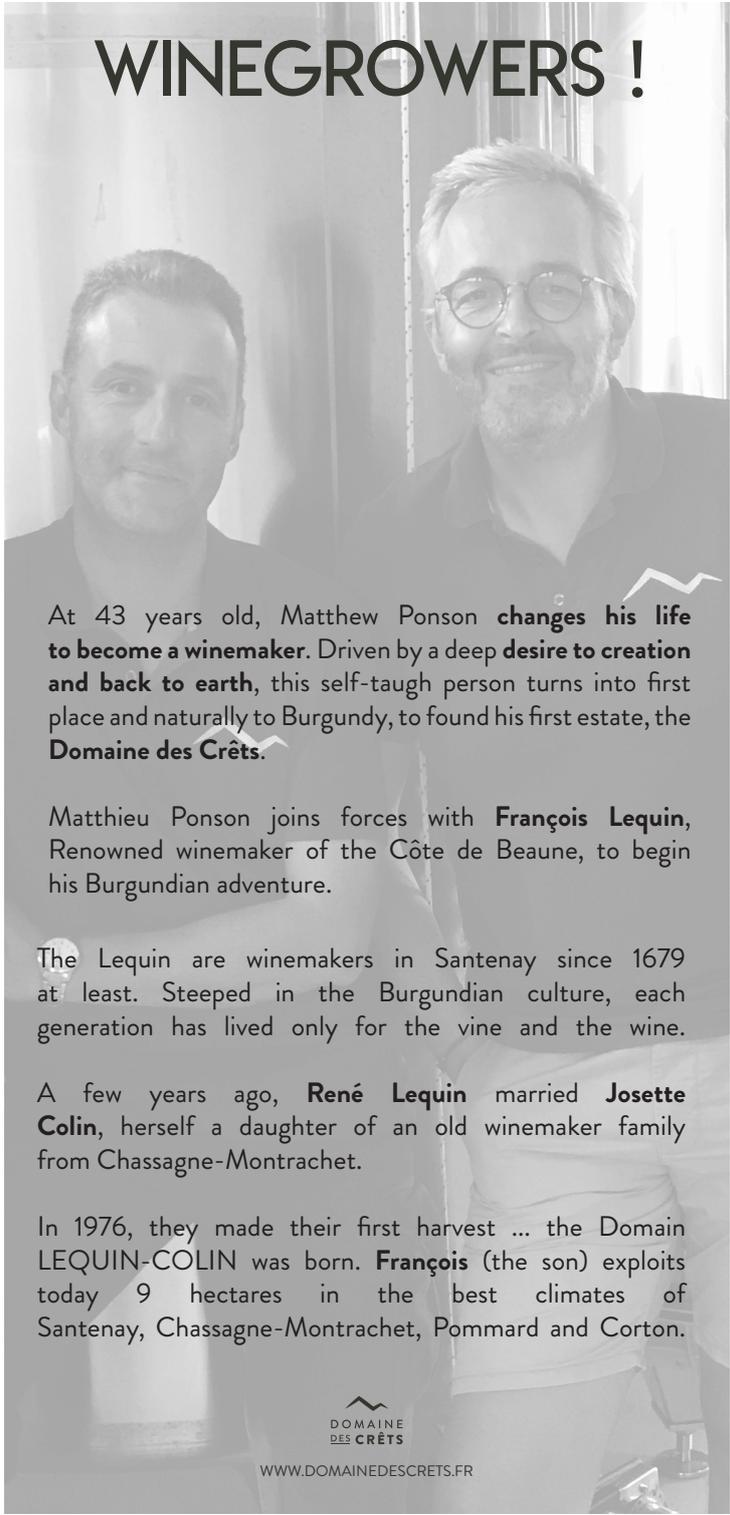
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WINEGROWERS !



At 43 years old, Matthieu Ponson **changes his life to become a winemaker**. Driven by a deep **desire to creation and back to earth**, this self-taught person turns into first place and naturally to Burgundy, to found his first estate, the **Domaine des Crêts**.

Matthieu Ponson joins forces with **François Lequin**, Renowned winemaker of the Côte de Beaune, to begin his Burgundian adventure.

The Lequin are winemakers in Santenay since 1679 at least. Steeped in the Burgundian culture, each generation has lived only for the vine and the wine.

A few years ago, **René Lequin** married **Josette Colin**, herself a daughter of an old winemaker family from Chassagne-Montrachet.

In 1976, they made their first harvest ... the Domain LEQUIN-COLIN was born. **François** (the son) exploits today 9 hectares in the best climates of Santenay, Chassagne-Montrachet, Pommard and Corton.

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MÂCON-VILLAGES



AOC MÂCON-VILLAGES

VINTAGE 2016 / ALCOHOL CONTENT 12,5°

VINES On a plot facing south with a clay-limestone soil.

GRAPE VARIETY 100% Chardonnay

VITICULTURE

Sustainable agriculture
(Organic conversion in progress)

WINEMAKING

Hand-picked harvest in crates of 30kg. Pressed in whole bunches. No sulfites added during pressing. Settling of the juice after 24 hours.

MATURING

Alcoholic and malolactic take place fermentation in barrels. 11 months in oak barrels. (10% new barrels)

AGEING POTENTIAL

5 - 7 years

TASTING NOTE

The mâcon-villages is a fresh wine, fruity in the palate, there is neither lack of roundness nor sweetness. Its constitution, thanks to a good acid support, allows a beautiful guard.

FOOD AND WINE PAIRING

This mineral wine will match perfectly with your white meat, fish and cheese trays, or on his own for aperitif.



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MÂCON-CHARDONNAY



AOC MÂCON-CHARDONNAY CLIMAT « L'ÉCHENAUT DE SERRE »

VINTAGE 2015 / ALCOHOL CONTENT 13°

VINES On a south / south-east facing plot with clay-limestone soil

GRAPE VARIETY 100% Chardonnay

VITICULTURE
Sustainable agriculture
(Organic conversion in progress)

WINEMAKING
Hand-picked harvest in crates
of 30kg. Pressed in whole bunches.
No sulfites adding during pressing.
Settling of the juice after 24 hours.

MATURING
14 month including 11 in oak barrels.
(10% new barrels)

AGEING POTENTIAL
5 - 7 years

TASTING NOTE
The aromas are inscribed in the floral
register, reminiscent of broom, acacia,
honeysuckle. A woody note and a slight
reduction enhance the aromatic

FOOD AND WINE PAIRING
This mineral wine will match perfectly with
your white meat, fish and cheese trays.



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AOC MÂCON-CHARDONNAY CLIMAT « EN BOUT »

VINTAGE 2015 / ALCOHOL CONTENT 13°

VINES On a south / south-east facing plot with clay-limestone soil

GRAPE VARIETY 100% Chardonnay

VITICULTURE
Sustainable agriculture
(Organic conversion in progress)

WINEMAKING
Hand-picked harvest in crates
of 30kg. Pressed in whole bunches.
No sulfites adding during pressing.
Settling of the juice after 24 hours.

MATURING
14 month including 11 in oak barrels.
(10% new barrels)

AGEING POTENTIAL
5 - 7 years

TASTING NOTE
Fresh and fruity wine, with a touch
plant and complex minerality and rich,
marked by a beautiful maturity while
maintaining a balance proper to its vintage.

FOOD AND WINE PAIRING
This mineral wine will match perfectly with
your white meat, fish and cheese trays.



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