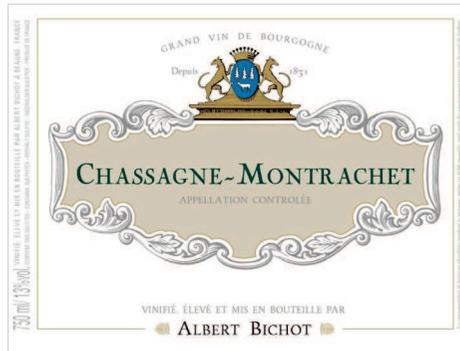


CHASSAGNE-MONTRACHET



Côte de Beaune

100 % Chardonnay

AOC Village

The vineyard:

Clay and marl overlying hard Jurassic limestone soil

Vinification:

Oak barrels
 15 to 35 % new oak
 6 weeks to 2 months

Ageing:

100 % in oak barrels
 15 to 35 % new oak
 14 to 16 months

Located in central Burgundy, in the southern Côte de Beaune, the Chassagne-Montrachet appellation, along with Meursault and Puligny-Montrachet, make up the prestigious "Côte des Blancs" which produces truly great white wines. However, Pinot Noir is very present in this village, often in areas that are more sandy than marly.

Tasting notes

Lovely floral bouquet on the nose with aromas of hot croissant or brioche and candied lemon. Over time, the nose develops nuances of spice and roasted hazelnut. Bold yet elegant on the palate, this Chassagne-Montrachet is fleshy and well balanced. Long on the finish with gingerbread and floral notes.

Food/wine pairing

Ideal with fine fish and seafood, it is also a good match for white meats, poultry in sauce and full-flavoured cheeses.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

This wine is ready to drink though it may be laid down for 3 to 5 years.

