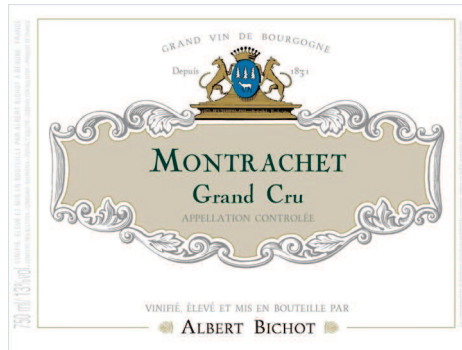


MONTRACHET GRAND CRU



Côte de Beaune

100 % Chardonnay

AOC Grand Cru

The vineyard:
 Brown calcareous clay soil
 with siliceous sand

Vinification:
 Oak barrels
 100 % new oak
 6 weeks to 2 months

Ageing:
 100 % oak barrels
 50 % new oak
 14 to 16 months

A legendary wine, a symbol and a part of Burgundy's heritage, but also a worldwide reference for the most famous Chardonnays. A true gem, this appellation stretches across both the villages of Chassagne and Puligny (and to which the name "Mont Chauve" has been given).

Tasting notes

Rich, very refreshing, long and progressive, the nose develops balsamic notes with a mixture of white-fleshed fruit, almond, and spice with a hint of vanilla and coconut.
 Very round and full-bodied, this wine boasts harmonious balance between its mineral structure and its remarkable length.

Food/wine pairing

Savour this Grand Cru with delicate fine fish or shellfish in sauce, smoked salmon or foie gras.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)
 This wine may be laid down for 10 years or more.

