



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Clay and marl-based soil overlying hard limestone

PRESENTATION

Located in the southern part of the Côte de Beaune, the Chassagne-Montrachet appellation, along with Meursault and Puligny-Montrachet, is part of the prestigious Côte des Blancs and is one of the treasures of Burgundy's viticultural heritage

Chardonnay is king here, but Pinot Noir grapes are also grown in the commune, often where the soil is sandier rather than marl-based.

WINEMAKING/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

A complex nose combines scents of flowers, brioche and candied citrus fruit, which will evolve over time to nuances of spices and toasted hazelnut. Bold and elegant on the palate, this fleshy, well-balanced wine boasts a long fragrant finish featuring floral notes and hints of gingerbread.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 3 to 5 years and more.

FOOD PAIRINGS

Finely prepared fish and seafood

Roasted or stewed poultry and white meats

QUOTES

Wine Spectator: 90/100 (2022)

James Suckling: 91/100 (2019)

Wine Enthusiast: 91/100 (2018)

