



## LOCATION

Bourgogne

## VARIETAL

Chardonnay

## TERROIR

Brown calcareous clay soil with siliceous sand

## PRESENTATION

A legend, a symbol, a part of Burgundy's heritage... the Montrachet is also a world reference among the greatest Chardonnays. The jewel of winegrowing Burgundy, this appellation straddles the communes of Chassagne and Puligny. The name Montrachet is derived from "Mont Rachaz" (1252) or "Mont Chauve", in reference to the stony, barren aspect of the hill (in old French, "râche" meant "bald" ("chauve").

## 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 (40 to 50% new barrels) for 14 to 16 months.

## TASTING

Intense, complex nose featuring scents of white-fleshed fruit, dried fruit, nuts and spices complemented by delicate vanilla and toasted nuances. Very round and full bodied on the palate, Montrachet represents a harmonious alliance between richness, power and mineral structure. This is a grand, sophisticated wine that boasts remarkable length.

## SERVING

Serve between 12 and 14°C (53-57°F).

Aging potential: 5 to 10 years and more.

## FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Foie gras, poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: pan-fried filet of turbot with saffron butter

