



# CHASSAGNE-MONTRACHET

*« The aromatic expression and the richness of a great white from the Côte de Beaune. »*

## CLIMAT(S) & SURFACE

La Platière [ 0,3393 Ha ]

## CHARACTERISTICS OF THE VINEYARD

Situated on the way to Morgeot Abbey, this plot facing southeast is mostly constituted from clay. The vines are more than 20 years old.

## PRODUCTION

About 2000 bottles are produced each year.

## VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 30 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 15 and 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

## TASTING NOTES

As the grapes always benefit from a good maturity, the wine is characterized by an intense aromatic expression and richness in the mouth. In the nose, the fruit is dense and flaterring. The mouth is instant pleasure and with a nice balance.

## FOOD & WINE PAIRING

This Chassagne-Montrachet will gladly accompany a chicken liver-cake or scampis on grilled fennel.

