

Chassagne-Montrachet

1^{er} Cru En Remilly

- Varietal:

100% Chardonnay

- Commune(s):

Chassagne-Montrachet

- Area:

19a 92ca (0.49 acre)

- Vineyards:

Philippe's 0.5 acre « En Remilly » vineyard lies just above Le Montrachet and borders Chevalier-Montrachet. The shallow soils are made of clay and limestone, with more crumbled stones upslope.

- Tasting Notes:

A complex and beguiling nose of citrus peel, lemon curd, burnt toast and elusive honeyed floral notes tempt the senses. The palate is round, creamy and mouth-coating, with a mineral-inflected finish. Ideal with noble white meats or fish like salmon. To be served at 10-12°C (50-54°F). Ageing potential: 5-7 years.