

Chassagne-Montrachet 1er Cru Les Chenevottes

Varietal:

100% Chardonnay

• Commune(s):

Chassagne-Montrachet

Area:

49a 04ca (1.21 acres)

Vineyards:

« Les Chenevottes » vineyard is located at the edge of Chassagne-Montrachet, bordering the vineyards of Saint-Aubin. It is sets directly below the Premier Cru of « Les Chaumées » and « Les Vergers ». The heavier clay content that is present lends a spicy, powerful character to the wines. The average age of the vines, which are trained in the Single Guyot method, is approximately 45 years, with some ranging up to 80 years old.

Tasting Notes:

« Les Chenevottes » exhibits a lovely richness and depth. Elegant and expressive, this wine is spicy with a toasted nut nuance. Vanilla and pear are evident on both the nose and the palate where there is a bracing acidity present. The lengthy finish is clean and powerful leaving a lasting impression. Ideal with spinach lasagna with salmon, or morel chicken. To be served at 10-12°C (50-54°F). Ageing potential: 5-7 years.