

Chassagne-Montrachet

Varietal:

100% Chardonnay

• Commune(s):

Chassagne-Montrachet

Area:

76a 23ca (1.88 acres)

Vineyards:

35+-year-old vines are planted in limestone and calcareous clay soils with a high clay content and an eastern aspect; and, located just below the slopes of the Premier Cru vineyards of Chassagne-Montrachet. This cuvée is a blend made from four different lieux-dits, namely Voillenot Dessous, Concis des Champs, Les Charrières & Fontaine Sot.

Tasting Notes:

Pronounced minerality and appealing citrus, raw almond and green apple notes. Well-balanced with a bright acidity, there is an underlying essence of butter on the fine, mineral cut finish. To be served at 10-12°C (50-54°F). Ageing potential: 6-8 years.