

Chevalier-Montrachet Grand Cru

Varietal:

100% Chardonnay

• Commune(s):

Puligny-Montrachet

Area:

27a 91ca (0.69 acre)

Vineyards:

Chevalier-Montrachet is one of the five grand cru sites on the border of Puligny-Montrachet and Chassagne-Montrachet. Shallow, well-drained soils of limestone and calcareous clay on very sloping inclines impart a delicacy to the wines grown here. The average age of the vines, which are trained in the Single Guyot method, is approximately 50 years, ranging from 37 to 60 years old.

Tasting Notes:

Stunning aromas of butterscotch and caramel seduce the senses guiding to a tightly wound, yet explosive, fine-tuned palate that exudes elegance and is reminiscent of the limestone terroir that the grapes stem from. Preserved lemons, marzipan, pears and honey notes flood the perfectly balanced, complex mouth feel. Luxurious and intense, this powerful bottling leaves a lasting impression in the seemingly endless, textured finish. To be served at 10-12°C (50-54°F). Ageing potential: 6-15 years.