



CHASSAGNE-MONTRACHET 1^{ER} CRU 'La Maltroie'

Origin of grapes	Small amounts of grapes purchased from an estate chosen for its reasoned approach to viticulture
Grape variety	Chardonnay
Soil	Clay limestone
Harvest	Hand-picked
Production	600 bottles
Laying down	From 5 to 12 years depending on the vintage

VINIFICATION

Fermentation	In barrels – length of time varies according to vintage
Maturation	12 months in barrels, then 6 months in vats (10-15% new barrels)

TASTING NOTES

A brilliant robe with a beautiful yellow-gold colour. On the nose, aromas of white flowers and citrus fruits develop. The palate is fresh, round and delicate. Its aromatic complexity will appeal to delicate palates.

FOOD PAIRING

Works perfectly with sea fish and shellfish, as well as freshwater fish, a delicious accompaniment to both spiny lobster and pike Dijon-style. A pleasant surprise with foie gras, and cheeky with a mild cheese.

Serve at 12 to 14°C