



## CHASSAGNE-MONTRACHET

<b>Origin of grapes</b>	Small amounts of grapes purchased from an estate chosen for its reasoned approach to viticulture
<b>Grape variety</b>	Chardonnay
<b>Soil</b>	Clay limestone
<b>Harvest</b>	Hand-picked
<b>Production</b>	2,700 bottles
<b>Laying down</b>	From 1 to 10 years depending on the vintage

### VINIFICATION

<b>Fermentation</b>	In barrels – length of time varies according to vintage
<b>Maturation</b>	10 months in barrels, then 2 months in vats (10-15% new barrels)

### TASTING NOTES

The robe of this Chassagne-Montrachet is typical of a Chardonnay: a gold colour with green reflections. On the nose, we can clearly distinguish aromas of hawthorn, acacia and honeysuckle, with verbena and hazelnut added to the mix. Its minerality still comes through and there's flint to balance the natural fat. With age, it will tend towards notes of honey and ripe pear. On the palate, its opulence persists, and it remains undeniably well balanced.

### FOOD PAIRING

Poultry in its finest form will pair perfectly with this Chassagne-Montrachet. But fish should not be overlooked, even spicy fish, or characterful shellfish like lobster. It will also go wonderfully with foie gras.

Serve at 12 to 14°C