



CHASSAGNE-MONTRACHET

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	2,700 bottles
Laying down	From 1 to 10 years depending on the vintage

VINIFICATION

Fermentation	In barrels – length of time varies according to vintage
Maturation	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