

## BEAUNE CLOS DES MONSNIÈRES 2020

This large plot, in Beaune, forms a semi-circle around the places called "Les Mondes Rondes". It was deforested about sixty years ago. The name of this Climat comes from the old French "Mansion" which means residence/home.



#### **VINTAGE**

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

### **VINEYARD**

Vineyards surrounded by walls on 3 sides, with their backs to the Montagne de Beaune and with a magnificent view of the Pommard vineyard and the Côte. Planted in 1986. Quite shallow clay-limestone soils over ironstone gravel enable Chardonnay to ripen slowly.

Wine-Growing method : sustainable

Harvest: 100 % manual Soil : Calcareous clay Production area : 6,14 ha Altitude : 320-350 m

Average age of vines: 30 years

#### **VINIFICATION**

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press  $\!.$ 

100 % crushed grapes

13 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13% vol.

# **TASTING**

#### Tasting note

Intense dried fruit aromas combine with forestal notes of anise and chlorophyll. Firm mouthfeel with a touch of tannin that will reward cellaring.

#### Food pairings

Enjoy it with: Sushi, sashimi or fish carpaccio.

Serving temperature : 10-12°C

Should be drunk between: 2022-2028

