

BEAUNE CLOS DES MONSNIÈRES 2018

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

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

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

12 months (whose 3 months in stainless steel tank)
100 % oak barrels (whose 10% 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 : 2021-2024

