

CHASSAGNE-MONTRACHET 2021

In Chassagne-Montrachet, large marble stone quarries form a rocky front: in Paris, the Trocadéro or more recently the Louvre Pyramid used this stone in pink or beige paving.



VINTAGE

Until the last day, the 2021 wine year is trying. Marked by severe episodes of frost between April 5 and 9 which significantly reduced the harvest, the vines awakening was difficult, and the months of April and May were rainy and cool. Until the harvest, which began on September 20, the brutal weather changes set their tempo: responsiveness and constant attention are necessary. Fortunately, the lull in June allowed the flowering to take place without incident and veraison was favored by good conditions which set in from mid-August.

VINEYARD

When on the side Santenay side (deeper and more clayey soil), or on the Puligny side (light and pebbly soil), the wines produced are different. This cuvee is a blend of our own vineyards (Houillères and Pierres), and grape purchases on the terroirs of Charrières, Blanchot Dessous, Les Benoitès, Les Mazures-et-Voilenots.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous Clay, silty clay

Production area : 102 ha

Altitude : 250-300 m

Average age of vines : 36 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 10% of new oak)

13% vol.

TASTING

Tasting note

This wine seduces with its open nose and its delicate notes of citrus fruits and white-fleshed fruits. The palate is generous, combining power and finesse.

Food pairings

With grilled eels or a shrimp blanquette.

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

