

CHASSAGNE-MONTRACHET 2020

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

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

When on the 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 Benoités, Les Mazures-et-Voillenots.

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

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

100% whole berries

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

A rich and powerful wine with a remarkable persistence and a nose dominated by aromas of acacia, sweet spices and white flesh ripe fruits.

Food pairings

Ideal with poultry or veal cooked in sauce.

Serving temperature : 11-13°C

Should be drunk between : 2023-2029

