

CHASSAGNE-MONTRACHET 2019

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 season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

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 grapes purchases on the terroir of Charrières, Blanchot Dessous, Les Benoitès, 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 .

50 % crushed grapes, 50% whole berries

17 months (whose 5 months in stainless steel tank)

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

14,5% 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 : 2022-2028

