

## CHASSAGNE-MONTRACHET ROUGE 2017



### VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

### VINEYARD

Pinot Noir and Chardonnay have always grown on the territory of Chassagne.  
Wine-Growing method : Sustainable  
Harvest: 100 % manual

Soil : Calcareous clay  
Production area : 80,28 ha  
Altitude : 250-300 m  
Average age of vines : 36

### VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness  
100 % destemmed grappes

Finning: no

Filtration : yes

Alcoholic fermentation in open vats: 15 days

16 months (whose 3 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13,5% vol.

### TASTING

#### Tasting note

A nose dominated by scents of cherry, gooseberry combined with more gamey and spicy notes. A good tannic structure on the palate in its youth which evolves with age towards a very tasteful structure.

#### Food pairings

Ideal with grilled or roasted lamb and pork.

**Serving temperature : 17-19°C**

