

**CHASSAGNE-MONTRACHET ROUGE  
2011**



#### 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 : 30 years

#### 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

Fining: no

20 days of fermentation on the skins at cold temperature

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 25% of new oak)

13% 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

