

CHASSAGNE-MONTRACHET BLANCHOTS 2018

Comes from the white limestone



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

Blanchot Dessous: terroir located alongside the Grand Cru "Criots- Bâtard-Montrachet".
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Calcareous Clay
Production area : 3,03 ha
Altitude : 230-250 m
Average age of vines : 30 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .
100 % whole berries

16 months (whose 4 months in stainless steel tank)
100 % oak barrels (whose 17% of new oak)

13% vol.

TASTING

Tasting note

A nose which combines white flowers and fresh butter then with age evolving towards notes of honey or ripe pear. The wine is full and concentrated on the palate.

Food pairings

Ideal with grilled red mullets or vegetables stuffed with crab meat.

Serving temperature : 11-13°C

Should be drunk between : 2021-2027

