

CHASSAGNE-MONTRACHET BLANCHOTS 2010

Comes from the white limestone



VINEYARD

Blanchots Dessous: terroir located in the extension of the Grand Cru "Criots Batard 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 % crushed grappe

Fining: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 20% 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 mullets or vegetables stuffed with the flesh of crab.

Serving temperature : 11-13°C

