

# **CHASSAGNE-MONTRACHET BLANCHOTS** 2009

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

Finning: yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 20% of new oak)

13,5% 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

