

# CHASSAGNE-MONTRACHET BLANCHOTS 2008

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% 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

