

CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-MARC - RÉCOLTE DU DOMAINE 2020

This word points out the clos which is located near the church, dedicated to Saint-Marcel.



VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

VINEYARD

Le Clos Saint-Marc (1.71 ha) is a part of the A.O.C Chassagne-Montrachet 1er Cru "Les Vergers". This vineyard from our Domain was used as a garden by the locals in the past. Exposed North-East, the vineyard lies on the rock from Chassagne-Montrachet, the soil is red and stony, ideal for Chardonnay.

Wine-growing method : HVE 3 (High Environmental Value Level 3)

Harvest : 100 % manual

Soil : Calcareous clay

Production area : 1.71 ha

Altitude : 230-250 m

Average age of vines : 26 years

VINIFICATION

100% Chardonnay

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

100 % whole grapes

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 25% of new oak)

13,5% vol.

TASTING

Tasting note

Orange blossom, racy, streamlined palate to a vivacious and lively finish. Delightful.

Food pairings

Ideal with a monkfish fillet or salmon cooked with dill, delicate white meat such as veal.

Serving temperature : 12-14°C

Should be drunk between : 2025-2030

