

CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-MARC - RÉCOLTE DU DOMAINE 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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 (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 % crushed grapes

16 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 : 2022-2026

