

CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-MARC - RÉCOLTE DU DOMAINE 2016

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



VINEYARD

Le Clos Saint Marc (1.70 ha) is a part of the A.O.C Chassagne-Montrachet 1er Cru "Les Vergers". This vine from our Domaine was used as a garden by the locals in the past . With an exposure to North-East, the vine lies on the rock from Chassagne-Montrachet, the soil is red and stony, ideal for Chardonnay.
Wine-Growing method : organic (no-certified)
Harvest: 100 % manual
: Argilo-calcareous
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 berries

Fining: yes

Filtration : yes

16 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 25 % of new oak)

13% vol.

TASTING

Tasting note

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

Food pairings

Ideal with a lotte fillet cooked with dill, salmon and white meat such as veal.

Serving temperature :12-14°C

