

**CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN  
2010**

This name derives from a vineyard located below a sharp rock, which looks like the canine of dog.



#### VINEYARD

A part of this terroir has been integrated in Montrachet in 1921.  
Wine-Growing method : Sustainable  
Harvest: 100 % manual  
Soil : Argilo-calcareous, calcareous  
Production area : 0,64 ha  
Altitude : 250-300 m  
Average age of vines : 20 years

#### VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness  
100 % destemmed grapes.  
Finning : Yes

17 months (whose 4 months in stainless steel tank) 100 % oak barrels (whose 20 % of new oak)

13,5% vol.

#### TASTING

##### Tasting note

Dense nose of honeysuckle and honey. A precise, subtle, long and charming wine.

##### Food pairings

Ideal with choice fishes, seafood cooked in sauce, poultrys and white meats.

**Serving temperature : 12-14°C**

