

CHEVALIER-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2016

It is told that the lord of Puligny-Montrachet divided his estate among his children: The eldest son or "Knight" (Chevalier), his daughters or "Virgins" (Pucelles) and "Bastard" (Bâtard). Each had his hand and three climates have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet



VINEYARD

This cuvée is made out of a single plot of our Domain, in Puligny-Montrachet. The location of Chevalier, at the top of the hillside of Grands Crus, and its positioning protect it from spring frost. Agronomically, the soil is poor, mainly marly limestone, on a 20% slope. The grape has an early maturity. The wine is subtle, almost aristocratic.

Maximum yield authorized : 45 hl/ha

Wine-Growing method : Bio-dynamic (non-certified)

Harvest: 100 % manual

Soil : Marly Limestone

Production area : 7,59 ha

Altitude : 250-300 m

Average age of vines : 42 years

VINIFICATION

100% Chardonnay

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

100% whole berries

16 months (whose 4 months in stainless steel)

100 % oak barrels (whose 30% of new oak)

13% vol.

TASTING

Tasting note

The texture combines power and tone, richness and delicacy. A fine wine with perfect balance. A little lighter than les Montrachet, it develops more towards a mineral wine.

Food pairings

With grilled lobsters or scallops.

Serving temperature : 12-14°C

Should be drunk between : 2021-2026

