

# 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

