

MONTRACHET GRAND CRU 2018

Comes from "Bald Mountain", which is easily explained by the poverty of its soil.



VINTAGE

A dream vintage which offers generous volumes and superb quality. Water is a major player during the winter which allows the vines to build up their reserves before a particularly hot and dry summer. Favored by a mild spring, flowering took place perfectly with beautiful and numerous clusters. No major climatic incident hampers the growing cycle. The harvest, which was in impeccable health, took place from August 27 to September 15.

VINEYARD

This small terroir of 8 hectares is divided between Chassagne-Montrachet and Puligny-Montrachet. It stands in the middle of the slope, on a brown limestone soil where drainage is very effective. The wine is subtle maybe because of the "Pholadomiya Bellona" marl which is very thick there. Our supply of grapes is located in Puligny-Montrachet in order to produce maximum 800 bottles every vintage.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 8 ha

Altitude : 250-300 m

Average age of vines : 45 years

VINIFICATION

100% Chardonnay

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

100% crushed grapes

18 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 33% of new oak)

13,5% vol.

TASTING

Tasting note

An iconic wine that reveals its grandeur in a subtle bouquet of white flowers, apple, ripe pear, spices and mineral notes. Smooth and intense on the palate, a precise wine with a remarkable long finish.

Food pairings

Ideal with creamy sweetbreads or roasted crayfish.

Serving temperature : 12-14°C

Should be drunk between : 2023-2028

