

MONTRACHET GRAND CRU 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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 "Pholadomya 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 : 44 years

VINIFICATION

100% Chardonnay

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

100% whole berries

17 months (whose 5 months in stainless steel tank)

100 % oak barrels (whose 30% 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, this wine is of a very nice precision and a remarkable long finish.

Food pairings

Ideal with creamy sweetbreads or roasted crayfish.

Serving temperature : 12-14°C

Should be drunk between : 2023-2028

