

CHASSAGNE-MONTRACHET 2022

In Chassagne-Montrachet, large marble stone quarries form a rocky front: in Paris, the Trocadéro or more recently the Louvre Pyramid used this stone in pink or beige paving.



VINTAGE

The 2022 vintage brought serenity back to the vineyard with a healthy harvest and correct volumes. With rainfall accumulations far from excessive, the year 2022 was marked by average temperatures higher than seasonal norms and rainfall deficits from the start of the vine's vegetative cycle. At the beginning of April, episodes of frost will recall the terrible nights of April 6 and 7 of 2021, but fortunately with an impact beyond measure. The year 2022 is the year of all records for sunshine with the equivalent of an additional month of July.

VINEYARD

When on the side Santenay side (deeper and more clayey soil), or on the Puligny side (light and pebbly soil), the wines produced will be different. This cuvee is produced from own vineyards (Houillères and Pierres), but also the purchase of the grapes on the terroir of Charrières, Blanchot Dessous and Morichots.

Wine-growing method : Sustainable

Harvest : 100% manual

Soil : Calcareous clay, silty clay

Production area : 102 ha

Altitude : 250-300 m

Average age of vines : 36 years

VINIFICATION

100% Chardonnay

100% whole grapes

24h static settling

Alcoholic and malolactic fermentations in oak barrels

18 months (whose 6 months in stainless steel tank)

100% oak barrels (whose 20% of new oak)

13% vol.

TASTING

Tasting note

We find in this wine a beautiful expression of the Chassagne terroirs, where the subtle nuances of citrus and white-fleshed fruits are delicately expressed. On the palate, its generous character harmoniously combines power and finesse, offering a balanced taste experience full of refinement.

Food pairings

Ideal with grilled eels or shrimp blanquette

Serving temperature : 11-13°C

Should be drunk between : 2024-2030

