

CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-MARC - RÉCOLTE DU DOMAINE 2022

This word points out the clos which is located near the church, dedicated to Saint-Marcel.



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

Le Clos Saint-Marc (1.71 ha) is a part of the A.O.C Chassagne-Montrachet 1er Cru "Les Vergers". This vineyard from our Domain was used as a garden by the locals in the past. Exposed North-East, the vineyard lies on the rock from Chassagne-Montrachet, the soil is red and stony, ideal for Chardonnay. These vines were planted in 1996.
Wine-Growing method : HVE 3 (High Environmental Value Level 3)
Harvest : 100% manual
Soil : Calcareous clay
Production area : 1.71 ha
Altitude : 230-250 m
Average age of vines : 29 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 10% of new oak)
13,5% vol.

TASTING

Tasting note

A wine with a seductive nose, where notes of sugared almonds and fresh fruit subtly intertwine. On the palate, this wine reveals aromas of apricot and nectarine and ends with a fresh and sapid finish.

Food pairings

A wine that could be nicely associated with a fresh goat cheese

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

