

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 (1.70 ha) is a part of the A.O.C Chassagne-Montrachet 1er Cru "Les Vergers". This vine from our Domaine was used as a garden by the locals in the past. With an exposure to North-East, the vine lies on the rock from Chassagne-Montrachet, the soil is red and stony, ideal for Chardonnay.

Wine-Growing method : HVE (High Environmental Value, level 3)

Harvest: 100% manual

Soil : Argilo-calcareous

Production area : 1.71 ha

Altitude : 230-250 m

Average age of vines : 26

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 nectarines and ends with a fresh and sapid finish.

Food pairings

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

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

