

CHASSAGNE-MONTRACHET LES PIERRES 2023

This vineyard is located on a rocky bed which has been used in the past to build the near wash house.



VINTAGE

A demanding vintage. 2023 is now seen as the hottest year with the temperatures above seasonal averages. This vintage is also characterized by significant water deficit during the growing season and strong disease pressure. We also noticed strong heterogeneities in maturity with dynamics that are difficult to anticipate. The harvest was generous, allowing us to carry out a thorough sorting, especially on the Pinot Noir.

VINEYARD

Cuvée made from two plots belonging to our Estate and planted in 2008. Depending on the Climats (places with particular qualities), these are limestone and stony, marly or more sandy soils (Jurassic foundations). Les Pierres is a Climat planted on rather marly soil.

Wine-growing method : HVE 3 (High Environmental Value Level 3)

Harvest: 100% manual

Soil : Calcareous Clay

Production area : 4,73 ha

Altitude : 230-250 m

Average age of vines : 17 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)

13,5% vol.

TASTING

Tasting note

An expressive wine on the fruit, with aromas of ripe citrus fruits. It combines a beautiful freshness with a pleasant roundness, offering a harmonious and perfectly balanced mouth. A wine that is both vibrant and suave.

Food pairings

It goes wonderfully with gardener's risotto, rabbit in jelly or chicken quiche.

Serving temperature : 11-13°C

Should be drunk between : 2025-2032

