

## CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-MARC - RÉCOLTE DU DOMAINE 2023

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



### 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

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. This vine was planted in 1996  
Wine-growing method : HVE 3 (High Environmental Value Level 3)  
Harvest: 100% manual  
Soil : Argilo-calcareous  
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

This wine has a supple, caressing texture, marked by delicious aromas of orchard fruits. Subtle notes of toast elegantly enrich the overall wine. The balance is mastered, offering a harmonious and refined tasting experience.

#### 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

