

CHEVALIER-MONTRACHET GRAND CRU - RÉCOLTE DU DOMAINE 2023

It is said that the lord of Puligny-Montrachet divided his estate among his children: The eldest son or "Knight" (Chevalier), his daughters or "Virgins" (Pucelles) and "Bastard" (Bâtard). Each had his hand and three Climats have kept their name Chevalier-Montrachet, Puligny-Montrachet Les Pucelles and Bâtard-Montrachet



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

This cuvée is made out of a single plot of our Domaine, located in Puligny-Montrachet and planted in 1974. The location of Chevalier, at the top of the hillside of Grands Crus, and its positioning protect it from spring frost. Agronomically, the soil is poor, mainly marly limestone, on a 20% slope. Maturity is early. The wine is subtle, almost aristocratic. Wine-growing method : HVE 3(High Environmental Value Level 3)
Harvest: 100% manual
Soil : Limestone Marls
Production area : 6,95 ha
Altitude : 250-300 m
Average age of vines : 49 years

VINIFICATION

100% Chardonnay
100% whole berries
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 delicate floral bouquet, accompanied by a beautiful tension, with subtle touches of fern. It offers a vibrant freshness on the palate, balanced and refined, which highlights its aromatic complexity.

Food pairings

Ideal with a puff pastry pork tenderloin and new potatoes

Serving temperature : 12-14°C

Should be drunk between : 2026-2035

