

## CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2022

This name derives from a vineyard located below a sharp rock, which looks like the canine of dog.



### 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

A part of this terroir has been integrated in Montrachet in 1921.  
Wine-Growing method : Sustainable  
Harvest: 100% manual  
Soil : Calcareous clay, limestone  
Production area : 0,64 ha  
Altitude : 250-300 m  
Average age of vines : 20 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 25% in new oak  
13,5% vol.

### TASTING

#### Tasting note

This wine, from an exceptional terroir, reveals refined aromas of candied lemon and white peach. On the palate, it offers beautiful density, with a rich and velvety texture, supported by a vibrant mineral tension.

#### Food pairings

Ideal with choice fishes, seafood cooked in sauce.

**Serving temperature :** 12-14°C

**Should be drunk between :** 2025-2031

