

CHASSAGNE-MONTRACHET ROUGE 2022

This large and beautiful slope is fit for the 2 burgundian grape varieties. Pinot noir and Chardonnay are flourishing in this village thanks to the terroir complexity.



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

Pinot Noir and Chardonnay have always grown on the territory of Chassagne. Deeper but stony soils are well suited to Pinot Noir with the famous Cordon Royat pruning system. Cuvée blend from our own vineyard: Dessous les Mues and purchases of grapes (Plante Saint Aubin, Voillenots, Goujonne).

Wine-Growing method : Sustainable

Harvest: 100% manual

Soil : Calcareous clay, silty clay

Production area : 86,13 ha

Altitude : 250-300 m

Average age of vines : 36

VINIFICATION

100% Pinot Noir

100% destemmed grapes

Alcoholic fermentation in open vats: 17 days

16 months (whose 4 months in stainless steel tank)

100% oak barrels (whose 18% of new oak)

13% vol.

TASTING

Tasting note

This wine presents notes of generous red fruits accompanied by a slight nuance of licorice. On the palate, it offers a beautiful roundness, with a silky texture and supple tannins, while maintaining a characteristic freshness.

Food pairings

Ideal with œufs en meurette (eggs in red wine sauce).

Serving temperature : 17-19°C

Should be drunk between : 2023-2030

