

CHASSAGNE-MONTRACHET ROUGE 2024

This large and beautiful hillside brings the two Burgundian grape varieties to excellence. Pinot Noir and Chardonnay are flourishing here side by side thanks to the terroir complexity.



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

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 from Climat En l'Ormeau.
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: 15 days
16 months (whose 4 months in stainless steel tank)
100% oak barrels
12,5% vol.

TASTING

Tasting note

This wine expresses itself with a beautiful aromatic complexity, mixing a delicate floral register with a few spicy notes, which bring a touch of character. On the palate, the tannins are well integrated. Intense nose with notes of fresh redcurrant, a hint of liquorice and minty touch. The palate, elegant and harmonious, mirrors the nose complexity. Tannins are present and structure the wine, with a great ageing potential.

Food pairings

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

Serving temperature : 17-19°C

Should be drunk between : 2026-2033

