

CHASSAGNE-MONTRACHET ROUGE 2016

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.



VINEYARD

Pinot Noir and Chardonnay have always grown on the territory of Chassagne. The deeper soil with more stones is fine with the Pinot noir, with the famous Cordon of Royat pruning. Our cuvee is a blend of our own vineyard (Dessous les Mues) with purchased grapes (Plante Saint Aubin, Voillenots, Goujonnes).
Wine-Growing method : Sustainable
Harvest: 100 % manual

Soil : Calcareous clay
Production area : 80,28 ha
Altitude : 250-300 m
Average age of vines : 36

VINIFICATION

100% Pinot Noir

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness
100 % destemmed grapes

Alcoholic fermentation in open vats: 19 days

16 months (whose 3 months in stainless steel tank)
100 % oak barrels (whose 25% of new oak)

13% vol.

TASTING

Tasting note

A nose dominated by scents of cherry, gooseberry combined with more gamey and spicy notes. A good tannic structure on the palate in its youth which evolves with age towards a very tasteful structure.

Food pairings

Ideal with grilled or roasted lamb and pork.

Serving temperature : 17-19°C

Should be drunk between : 2019-2027

