

## MONTRACHET GRAND CRU 2020

Comes from "Bald Mountain", which is easily explained by the poverty of its soil.



### VINTAGE

The 2020 vintage is a unique vintage. It is marked by historic precocity from budburst, with an advance of 3 weeks, until the harvest which took place entirely in the month of August. High temperatures associated with a lack of precipitation cause a significant water deficit as well as evapotranspiration phenomena in July and August. The absence of rain, on the other hand, allows the health of the grapes to be very satisfactory. The particular conditions of this vintage generate wonderful balances.

### VINEYARD

This small terroir of 8 hectares is divided between Chassagne-Montrachet and Puligny-Montrachet. It stands in the middle of the slope, on a brown limestone soil where drainage is very effective. The wine is subtle maybe because of the "Pholadomiya Bellona" marl which is very thick there. Our supply of grapes is located in Puligny-Montrachet in order to produce maximum 800 bottles every vintage.

Wine-Growing method : sustainable

Harvest: 100 % manual

Soil : Calcareous clay

Production area : 7,79 ha

Altitude : 250-300 m

Average age of vines : 45 years

### VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press.

100% whole berries

20 months (whose 7 months in stainless steel tank)

100 % oak barrels (whose 33% in new oak)

13,5% vol.

### TASTING

#### Tasting note

An iconic wine that reveals its grandeur in a subtle bouquet of white flowers, apple, ripe pear, spices and mineral notes. Smooth and intense on the palate, this wine is of a very nice precision and a remarkable long finish.

#### Food pairings

Ideal with creamy sweetbread or crayfish.

**Serving temperature :** 12-14°C

**Should be drunk between :** 2025-2030

