



Production area

In the southern part of the Côte de Beaune Chassagne-Montrachet shares with Puligny the incontestable title of the prince of the world's dry white wines – the divine Montrachet (pronounced « Monrachay »). This fine, broad hillside brings out the very highest expression of the two Burgundian grapes - the Pinot Noir and the Chardonnay, which grow here side-by-side - such is the complexity of the district's « terroirs » !

Extensive marble quarries, which form a kind of cliff face, were the source of the pink and beige flagstones which went into the building of the Trocadero in Paris and more recently the Louvre Pyramid. The Chassagne-Montrachet controlled appellation dates from 1937. It includes some plots in the neighbouring village of Remigny which share the same soil conditions.

Origins

Here, vast marble quarries form a rocky front. Located at altitudes of between 220 and 325 metres, the terrain consists of Rauracian steep slopes, Callovian slopes, Argovian marls and Bathonian limestone from the summit down. The limestone based soil is stony.

Varietal

100% Chardonnay

Vinification and maturing

Fermentation: traditional in oak barrels with complete malolactic fermentation. Ageing 12 months ageing, on lees, in oak barrels, 20% new oak.

Tasting notes

This wine is bold, rich and ripe. It has an elegant nose of peach, aromas with buttery almond and juicy pear flavours. Attractive aromas of honeysuckle, toasted almonds and white-fleshed fruit can also be found. A wine of restrained power and great finesse.

Food and wine pairing

Its opulence and power make it an ideal partner for delicate fine white meats such as poultry or veal in sauce. Fish, either in well-spiced couscous or in Asian dishes such as curries or stir-fries, are also well-suited. Salmon, in itself highly aromatic, harmonizes particularly well.

Serving suggestions

12 to 14 °C.

Ageing potential

8 to 10 years





Vintage : 2018

Quality and quantity for an exceptional vintage!

After a very mild winter, perhaps too mild, this vintage was marked by two contrasting periods. The spring was sunny and mild, with no frost, although there were some localized storms with significant episodes of hail that hit certain plots hard on the Côte de Nuits in June. Then the summer was very dry and very hot, blocking the ripening process in some areas.

The harvest began with the Côte de Beaune whites at the end of August. Harvesting was early and was exceptionally abundant. The wonderfully healthy crop promised great potential for producing highly sophisticated wines. On the Côte de Beaune, the harvest began with the whites at the end of August. The whites are expressive, opulent, pleasure-bent white wines that will be enjoyable in their early years. However the finest are sure to develop nicely after a few years of ageing.