

Didier Montchovet

Hautes Côtes de Beaune Blanc

Bourgogne, Hautes-Côtes de Beaune



Variety

100% Chardonnay



Terroir

Clay and limestone, from the late Jurassic period. 3.5 hectares (9 acres) planted between 1970 and 1990 on east facing slopes. Grown in the Lyre trellis system. Certified Demeter (Biodynamic) and Biologique (Organic).



Winemaking

Winemakers: Didier Montchovet
Hand-harvested fruit carefully selected and direct pressed into barrels where the wine ferments with native yeast and ages on the lees for 11 months. Bottled with the use of gravity without pumps. Minimal sulfur is used during winemaking and bottling, bottling according to the lunar cycle.



Production

800 cases



This classic Burgundian Chardonnay mostly derives from a single vineyard called 'Cras' in the town of Nantoux within the Hautes-Côtes de Beaune appellation. The Hautes translates to 'High' and represents an area west of the Côte de Beaune that is between 300 to 500 feet higher in elevation. This lends itself to a later maturation and a later harvest. An average of one week later than the rest of the Beaune. This appellation was established in 1961.

Didier's southeast facing hillside is planted with the Lyre style trellising system which allows the soil more exposure to the sun, better maturation for the grapes, and allows the harvesters to pick grapes standing up. The vineyards are certified Biodynamic since 1993 and the wines are made with native yeast, gravity, and minimal amounts of sulfur.

This wine represents a classic style Chardonnay from Burgundy with a tasteful use of oak. The time in barrel with the lees adds depth and complexity without overshadowing the character of the grape or the terroir. This added time and attention is most notable in the long and complex finish. To best enjoy this wine, we recommend serving in around 55 degrees with a half hour to breath before serving.

VARIETAL NOTES

Chardonnay is the world's most popular grape for producing white wines. So popular in fact, it has its own holiday, International Chardonnay Day, celebrated on May 21st! Chardonnay is a very easy grape to grow, and because of this you can find a lot of different styles and levels of complexity. Most wine experts consider the grape to perform best in cool climates and rocky soils like Burgundy and Champagne.

It's a very transparent grape, meaning it expresses the terroir of the region very well and it takes expert vineyard care and winemaking to craft a truly outstanding wine.

FOOD PAIRING

This Chardonnay is perfect with seafood, white meats like pork and chicken, and vegetables cooked with a little white wine, lemon, and butter. Try with rotisserie chicken.



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France > Burgundy



Estate owned by:

Didier Montchovet

Winemaker: Didier Montchovet

Year Founded:

1984



Farming and Land:

Certified Demeter, Biodynamic farming on 12.7 hectares (31 acres) from four different sites in the Côte-de-Beaune, over half the vines are planted using the Lyre trellis system on limestone-clay soils.



Production:

Bourgogne Aligoté: 1,000 cases

Bourgogne Chardonnay: 350 cases

Bourgogne Hautes-Côtes de Beaune Blanc:
800 cases

Coteaux Bourguignons: 350 cases

Bourgogne Hautes-Côtes de Beaune Rouge:
2,000 cases

Pommard: 250 cases

Volnay: 35 cases

Beaune 1er Cru 'Aux Coucheries' Rouge:
250 cases



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Didier Montchovet

The story of Didier Montchovet is one of dedication and passion. In 1984 Didier decided he would pursue a organic/biodynamic approach which was not a popular idea at the time in Burgundy. Because of this there was no help from his family and he started off on his own leasing just half a hectare of vines (just over one acre). It was a slow process. He acquired another 6 acres (2.5 hectares) in '89 and officially released his first vintage for sale in 1990.

Didier has continued to grow with the utmost concern for the land, adding two larger plots to his Domaine from the communes of Bouze-les-Beaune and Nantoux. With one glance at the vineyards it is easy to see that Didier follows a different path with more than half of his vines planted in the 'Y' shaped, Lyre trellis system. Didier believes there to be many benefits for this method including better circulation for the grapes preventing disease, better exposure for the soil to plant grasses and cereals increasing biodiversity, and the added benefit of the grapes growing higher off the ground, making it easier for the workers to pick standing up.

Even the organic fertilizer (manure) is all produced on the property from their livestock minimizing the carbon footprint of the winery. This commitment to high standards in the vineyard is expressed in each bottle released from Domaine Didier Montchovet.

Arguably the greatest wine region on earth, Burgundy is known to produce the best expressions of Pinot Noir and Chardonnay. This level of excellence is a tradition, largely unbroken, dating back to the Cluny monks established in burgundy in 909 AD. Much of the knowledge and approach to fine winemaking can be traced back to its roots here. At Domaine Montchovet we find pure expressions of the terroir and character of the Côte de Beaune continuing the evolution and quality of this great wine region.