

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET 1ER CRU "CAILLERET" 2010

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet
- APPELLATION Chassagne-Montrachet Premier Cru
- GRAPE VARIETY Chardonnay

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- · HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Chassagne-Montrachet is located to the south of Puligny-Montrachet in the Côte de Beaune and is one of Burgundy's greatest white wine appellations. "Cailleret" is widely believed to be one of Chassagne-Montrachet's best Premier Cru vineyards. It benefits from its rocky, stony hillside location and excellent exposure, which allows its grapes to gain perfect maturity. The name "Cailleret" comes from the word 'caille' meaning stones.

Wine tasting

- TASTING NOTE The wine is full of tropical fruit with a lingering appeal on the palate.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie fish shellfish goats cheese.
- SERVING TEMPERATURE 12-14°

Press review

Chassagne-Montrachet 1er Cru "Cailleret" 2010 - Wine Spectator Online - February 2013 90/100

Chassagne-Montrachet "Cailleret" 2010 - Wine Spectator - January 2013 - 90/100

Chassagne-Montrachet 1er Cru "Cailleret" 2010 - Burghound.com - June 2012 - 91/100

Chassagne-Montrachet 1er Cru "Cailleret" 2010 - Jancis Robinson - January 2012 - 16.5/20

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