

#### CHASSAGNE-MONTRACHET BLANC

2021

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

### The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay.
- 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, 15% new
- BARRELS Louis Latour cooperage, french oak, medium toasted



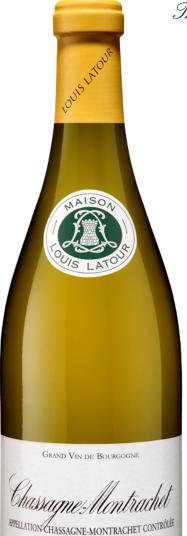
Chassagne-Montrachet is located to the south of Puligny-Montrachet in the Côte de Beaune and is one of Burgundy's greatest white wine appellations. It produces all appellations from village to Grand Cru. The word Chassagne comes from either the Latin 'cassanea' which means an oak wood, or 'cassanus' which means oak. Until the late 19th century the main settlement of this commune was known as Chassagne-le-Haut. However in 1879, in common with other villages in the Côte d'Or, the village was allowed to change its name replacing le Haut with name of their most famous Grand Cru Montrachet. The village appellation covers just over half of Chassagne-Montrachet.

## Wine tasting

- TASTING NOTE Our Chassagne-Montrachet 2021 reveals a pale yellow colour. Its nose offers aromas of white peach, vanilla and hazelnut. The palate is round with a mineral finish and a note of fresh almond.
- CELLARING POTENTIAL 3-5 years
- FOOD PAIRING Seafood fish charcuterie goat cheese.
- SERVING TEMPERATURE 11-13°

### Press review

Chassagne-Montrachet 2021 - Burghound - June 2023 - 90/100



A BEAUNE - CÔTE-D'OR - FRANCE

PRODUIT DE FRANCE