

# CHASSAGNE-MONTRACHET ROUGE 2019

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet
- APPELLATION Chassagne-Montrachet
- GRAPE VARIETY Pinot Noir

#### The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay
- AVERAGE YIELD 40 hl/ha
- · HARVEST Hand picked

# Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

## Description

Chassagne-Montrachet and its neighbour Puligny-Montrachet are well-known for their Grand Crus, the most famous being the Montrachet. However, apart from these white Grand Crus, Chassagne-Montrachet also produces outstanding red wines. These wines have good body and their structure is reminiscent of the reds from the Côte de Nuits.

### Wine tasting

- TASTING NOTE Our 2019 Chassagne-Montrachet red has a deep ruby color. It offers on the nose notes of undergrowth, black currant and wild strawberry. The palate is full, round with nice silky tannins and mocha and licorice flavors. Nice finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat filet mignon of veal mature cheeses.
- SERVING TEMPERATURE 14-15°



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