

# CHASSAGNE-MONTRACHET 1ER CRU "CAILLERET" 2013

- 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 Of a pale yellow colour, the Chassagne-Montrachet Premier Cru "Caillerets" 2013 offers a discreet nose of hawthorn flowers, fresh hazelnuts and vanilla notes. Full in mouth, this wine has aromas of candied lemon and some minerality on the finish (iodized).
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie fish shellfish goats cheese.
- SERVING TEMPERATURE 12-14°

#### Press review

Chassagne-Montrachet 1er Cru "Cailleret" 2013 - Wine Enthusiast - October 2015 - 94/100

Chassagne-Montrachet 1er Cru "Cailleret" 2013 - James Suckling - June 2015 - 95/100

Chassagne-Montrachet 1er Cru "Cailleret" 2013 - Burghound.com - June 2015 - 92/100

Chassagne-Montrachet 1er Cru "Cailleret" 2013 - Burgundy Report - December 2014 - "Fine complex wine"



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