

CHASSAGNE-MONTRACHET 1ER CRU "CAILLERET" 2019

- 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%
- · 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 beautiful pale yellow colour our Chassagne-Montrachet 1er Cru "Cailleret" lays out scent of acacia flowers, honey and toasted almonds. Round on the palate with beautiful citrus notes on the finish. Nice tension.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie fish shellfish goats cheese.
- SERVING TEMPERATURE 12-14°

Press review

Chassagne-Montrachet 1er Cru "Cailleret" 2019 - 94 pts - James Suckling - July 2021 Chassagne-Montrachet 1er Cru "Cailleret" 2019 - Wine Enthusiast - 94/100

