

MAISON FONDÉE EN 1797

# CHASSAGNE-MONTRACHET 1ER CRU "CAILLERET" 2020

- 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



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 Our Chassagne-Montrachet 1er Cru "Cailleret" 2020 presents a shiny pale yellow colour. Its nose is caracterised by a floral style and fresh almond aromas. The mouthfeel is ample, fresh and offers notes of apricot and almond. The finish expresses a nice tension.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie fish shellfish goats cheese.
- SERVING TEMPERATURE 12-14°

#### Press review

Chassagne-Montrachet 1er Cru 2020 - James Suckling - 94/100 pts Chassagne-Montrachet 1er Cru "Cailleret" 2020 - Wine Spectator Insider - August 2022 93/100



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