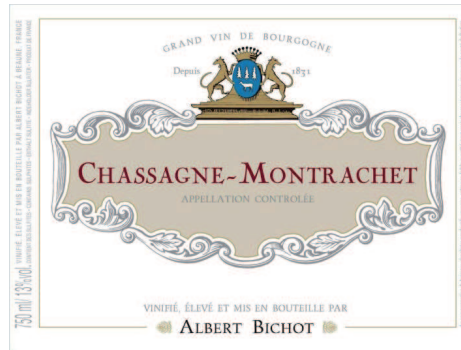


CHASSAGNE-MONTRACHET



Côte de Beaune

100 % Pinot Noir

AOC Village

The vineyard:

Marl and clay
 overlying Jurassic limestone soil

Vinification:

Temperature-controlled conical oak vats
 18 to 25 days

Ageing:

100 % oak barrels
 15 to 20 % new oak
 14 to 16 months

Located in central Burgundy, in the southern Côte de Beaune, the Chassagne-Montrachet appellation is one of the jewels of Burgundy's viticultural heritage.

Tasting notes

The first nose reveals intense, subtle aromas of candied fruits, blackcurrant, and smoky notes. This wine boasts good structure and nice minerality typical of the terroir, along with fruit flavours and ripe tannins. The finish is very nice, long and aromatic.

Food/wine pairing

Ideal wine for fine dishes such as red meat, game, and mild, delicate cheeses.

Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

This wine may be enjoyed now or laid down for 2 to 5 years or more.

