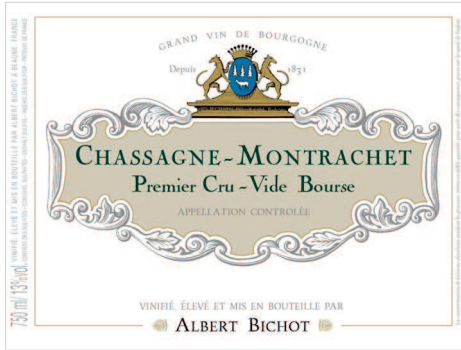


CHASSAGNE-MONTRACHET 1ER CRU "VIDE-BOURSE"



Côte de Beaune

100 % Chardonnay

AOC 1er Cru

The vineyard:

Very stony land, with pebbles.
 Very well drained.

Vinification:

Oak barrels
 35 to 60 % new oak
 6 weeks to 2 months

Ageing:

100 % oak barrels
 35 to 50 % new oak
 14 to 16 months

Located in central Burgundy in the southern part of the Côte de Beaune, the Chassagne-Montrachet appellation together with Meursault and Puligny-Montrachet constitute the prestigious "Côte des blancs". Surrounded by Bâtard-Montrachet and lying alongside the old road known as the "Chemin de Couches", the "Vide Bourse" locality was classified comparatively recently (1974) as one of the 21 Premier Cru vineyards of Chassagne-Montrachet.

Tasting notes

Our Chassagne-Montrachet Premier Cru Vide Bourse is elegant, complex and spicy with notes of citrus zest. It is bold and full-bodied with an oak base.

Food/wine pairing

Ideal with fine fish and shellfish but also with white meats, poultry in sauce and full-flavoured cheeses.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

This wine may be laid down for 5 to 7 years, or more.

