



## CHASSAGNE-MONTRACHET 1ER CRU "LES EMBAZÉES" 2020

### CÔTE DE BEAUNE | 100% CHARDONNAY | PREMIER CRU

#### PRESENTATION OF THE APPELATION

In the south of the Côte de Beaune, Chassagne-Montrachet, with Puligny, is the undisputed prince of all dry white wines: the divine Montrachet. The terroirs are complex, with large marble stone quarries forming a rock face. Depending on the climat, the soil can be rich in limestone and pebbles, marly or sandy.

#### TASTING: opulent, distinguished

Food pairings: Chicken with cream and mushrooms, pineapple carpaccio  
Potential and cellaring advice: 3 to 10 years. Serving temperature: 12°C

#### VINEYARD

##### WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 17 months, 25% new barrels
- Production: 1200 bottles

