



CHASSAGNE-MONTRACHET 1ER CRU "LES EMBAZÉES" 2022

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

CÔTE DE BEAUNE 2022 (WHITE)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The harvest was a generous one and was also of excellent quality. Maturity is the order of the day, with particularly aromatic wines. Hints of citrus and ripe fruit mingle with delicate floral notes, often accompanied by slightly spicy, patisserie flavours. On the palate the wine is tender and fleshy, with good body. The pleasant roundness and gourmet finish mean wines of this vintage are well-balanced, with excellent ageing potential.