

CÔTE DE BEAUNE | 100% CHARDONNAY | VILLAGE

PRESENTATION OF THE APPELLATION

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: rich, full-bodied, generous

Food pairings: Carpaccio of scallops, blue cheeses, fresh goat's cheese
Potential and cellaring advice: 3 to 7 years. Serving temperature: 12°C

VINEYARD

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 17 months, 25% new barrels
- Production: 1 500 bottles

