



CHASSAGNE-MONTRACHET 2023

CÔTE DE BEAUNE | 100% CHARDONNAY | VILLAGE

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: 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

- Harvest date: 07/09/2023
- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 17 months, 25% new barrels
- Production: 1 500 bottles

CÔTE DE BEAUNE 2023

That's the great thing about this vintage - despite unstable weather conditions over the summer, the end result is stunning. The Chardonnay, Aligoté and Sauvignon grapes reached full maturity in perfect condition, while retaining enough freshness to live up to the reputation of Bourgogne white wines. A warm, sunny end to the season enabled the grapes to reach optimum ripeness, producing wines with intense aromas of ripe yellow fruit (such as peach and apricot), occasionally accented by notes of dried fruits and gentle spices. These wines are full-bodied and expansive, marked by undeniable freshness and impressive length on the palate. The 2023 vintage is sure to delight even the most discerning wine connoisseurs.