



CHASSAGNE-MONTRACHET PREMIER CRU

LES CHAUMÉES

*« A singular
aromatic of ripe
fruits with a fine
minerality ... »*

SPECIFIC VINEYARD AND SURFACE

Les Chaumées [0,1959 Ha]

CHARACTERISTICS OF THE VINEYARD

Situated in the heights of Chassagne next to Saint- Aubin, on a very steep hillside (20 to 25 % grade) facing east. Often very little topsoil and very draining soil giving an early maturing to these 20-years old vines.

NUMBER OF BOTTLES PRODUCED

About 1200 bottles are produced each year.

VINIFICATION AND AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After a very gentle pneumatic pressing over about two and a half hours, the juice is left overnight in a stainless steel tank for the racking of the must: the solid parts (deposit from the must) settle naturally. The clear juice is put in French oak barrels. For this wine, we use approximately 25 % of new oak barrels. Following the Burgundian tradition, the alcoholic and malolactic fermentations are let to occur naturally in their barrels. During the maturing process, we will stir to extract the complex flavours from the fine lees, but always according to our tasting analysis. Between 16 and 18 months later, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

The nose, marked by the richness of the fruits, shows a very expressive chardonnay. The creaminess in the mouth is relayed by a fine minerality.

FOOD AND WINE PAIRING

Classically on poultry or veal in sauce. Dare also fish cooked in spicy couscous or Asian wok !

