



Production area

Located at altitudes of between 220 and 340 metres. Soils are made of clay and chalk. The vineyard is exposed east and south-east.

Origins

Chassagne Montrachet, situated to the South of Puligny-Montrachet, is well known for being the last famous appellation of the Côte de Beaune. The parcel "Les Vergers" is located near Saint-Aubin and in the past it was planted with fruit trees. The vines are planted on a very stony hillside with an Easterly exposure, hence they gain a perfect maturity before being harvested

Varietal

100% Chardonnay

Vinification and maturing

The grapes were hand-picked and sorted manually as soon as they arrived at the winery. They were then pressed in a pneumatic press which allows for perfect extraction of the juices without over pressing the grapes. Vinification and ageing took place in wooden barrels with a proportion of 20% new oak. The wine was aged on the lees for 10 to 15 months with occasional stirring

Tasting notes

With a beautiful pale yellow colour, our Chassagne-Montrachet 1er Cru "Les Vergers" offers gourmet aromas of exotic fruits, vanilla and toasted hazelnuts. The mouth is round and aromatic with slightly spiced notes of pineapple, mango and brioche. A nice tension on the finish.

Food and wine pairing

With charcuterie - fish - shellfish - goats cheese

Serving suggestions

Between 12 to 14°C

Ageing potential

5 to 7 years