



Production area

This village appellation comes from the Côte de Beaune, in France's Côte d'Or department. It includes 55 Premier Cru vineyards. The grapes for this wine were grown in the villages of Chassagne-Montrachet and Remigny. 197,66 ha are planted with Chardonnay and 106,45 ha with Pinot Noir.

Origins

Here, vast marble quarries form a rocky front. Located at altitudes of between 220 and 325 metres, the terrain consists of Rauracian steep slopes, Callovian slopes, Argovian marls and Bathonian limestone from the summit down. The limestone based soil is stony.

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 17 months with occasional stirring.

Tasting notes

COLOUR : Beautiful, luminous greenish gold in colour with sparkling silver highlights.
NOSE : Fine, ethereal nose boasting toasted and roasted notes.
PALATE : Starts off soft and smooth with a touch of butter.

Food and wine pairing

To be tasted with poultry in sauce, lobster, crayfish, asian dishes and cheeses like Comté.

Serving suggestions

12 to 14°C

Ageing potential

5 to 7 years