



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Limestone soil containing pebbles and sand



PRESENTATION

Located in the southern part of the Côte de Beaune, the Chassagne-Montrachet appellation, along with Meursault and Puligny-Montrachet, is part of the prestigious Côte des Blancs and is one of the treasures of Burgundy's viticultural heritage.

Although Chassagne-Montrachet is particularly known for its great white wines, some of its terroirs are better adapted for the cultivation of Pinot Noir grapes.

VINIFICATION/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (20 to 30% new barrels) for 14 to 16 months.

TASTING

Intense nose with scents of ripe red and black fruit (cherry, raspberry...) are enhanced by smoky nuances, which will evolve toward spicy and slightly animal (leather, musk) notes over time. The palate is fleshy and features lovely minerality that is characteristic of this terroir along with pronounced structure and ripe tannins. The finish is long, pleasing and flavourful.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

