

2021 MONTRACHET MARQUIS DE LAGUICHE GRAND CRU - 100% CHARDONNAY

The vineyard is in the southern part of the Côte de Beaune, the estate of the Marquis de Laguiche is entirely located on the Puligny side of the appellation. A very mild slope and a great south-east exposure.



History & tradition:

At every period of history, a few vineyards have been considered heirloom treasures for their incomparable quality. The Montrachet of Marquis de Laguiche belongs to this Pantheon. This property (2.06 hectares - 5.15 acres) is actually the largest parcel of the Montrachet vineyard and has been in the hands of the Laguiche family since 1363. The Drouhin family is in charge of its cultivation and vinification and, since 1947, has spread and preserved its worldwide renown. Soil: brown-red earth, strewn with white, polished limestone pebble. The word "rchet" in Montrachet means infertile land, where nothing can grow.

Viticulture:

Plantation density: from 10,000 stocks/ha in order to extract all possible nuances from the terroir.

Pruning: Guyot. Yield: 48hl/ha. Low on purpose to limit the production of each vine stock.

Vinification:

Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit. Sorting: if necessary, the grapes are sorted twice : once when being picked, the second time on the sorting table at the winery. Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained. The wine goes directly into barrels after débouillage (decanting to reduce sediment). Ageing: Type: in barrels (0% in new oak). Length: 15 to 18 months. Origin of the wood: French oak forests.

Tasting note by Véronique Boss-Drouhin

"An authentic masterpiece! This wine should be regarded as the yardstick by which all other Burgundies should be judged. The colour has a splendid golden sheen. On the nose, a multitude of aromas are a pleasure to discover: floral notes of lily of the valley, peach blossom, exotic fruit, honey, grilled almonds, even exotic woods at times. On the palate, the structure is dominated by a harmonious roundness which never imparts any heaviness. The aftertaste is exceptionally long and enhances the finesse of the whole. A glorious symphony of sensations!"

2021 Vintage:

2021 required great technical skill as vinification had to be very precise. The whites show wonderful freshness.

Carefully sculpted, the wines offer citrus notes of lemon and grapefruit. They reveal some fine balance

