

CHASSAGNE-MONTRACHET 2022

VILLAGE WINE - 100% CHARDONNAY

The vineyard site is located in the South of the Côte de Beaune, Chassagne-Montrachet is one of the villages, together with Meursault and Puligny-Montrachet, making up the celebrated "Côte des blancs" (the slope of the "whites").

History & tradition:

- The name comes from "cassanos", a Celtic word used for a place where oak trees grow; "rachel" means a poor, dry, infertile soil, a paradox when thinking of the richness of the Chassagne-Montrachet wines!
- Soil: complex soil, made up of marl, limestone, yellow or red clay, scree and gravel; these soils are mostly light and easy to cultivate; they are located on a mild slope, with good exposure.

Viticulture:

- Plantation density: 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- Supply: grapes and must purchased from regular suppliers.

Vinification:

- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- No yeasts or enzymes are used. The wine goes directly into barrels after "débourage".

Ageing Type:

- In barrels (25% in new oak). Length: 12 months.

Tasting note by Véronique Boss-Drouhin

"A generous and elegant wine. Light golden colour. Intense nose of flower, brioche and candied lemon aromas, evolving towards nuances of grilled hazelnut and spice as the wine matures. On the palate, the wine is straightforward, with a nice texture and finesse. It has a long aftertaste where floral and gingerbread notes dominate".

2022 Vintage: 2022 offered a good maturity with particularly aromatic white wines. Citrus and ripe fruit mingle with delicate floral fragrances, very often accompanied by slightly spicy pastry notes. The palate, tender and fleshy, is based on a strong texture. Endowed with a pleasant roundness and a rich aftertaste, the wines of this vintage are well-balanced and show an excellent ageing potential.

