

2022 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.



Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hands in open-work crates. If necessary, a careful sorting is proceeded.
- Vinification: slow pressing in a pneumatic press. The juice of the last press is separated from the free run-juice. The juice is transferred into wine barrel after a little settling.

Ageing:

- The alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels.
- The proportion of new barrels is around 30%. The ageing lasts between 18 to 21 months.

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.

Tasting notes by Véronique Boss-Drouhin:

An authentic masterpiece! This wine should be regarded as the yardstick by which all other Burgundies should be judged. 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!

Service

- Cellaring: Optimal consumption: 8 to 15 years Ageing potential: 20 years Tasting temp: 57-60°F

Tim Atkin MW - 96 Points

This starts with a lively tingle of tart lemon-lime followed by richer notes of butter crackers, peach preserves and roasted hazelnuts. Palate coating yet also refreshing, the oak use is beautifully woven into the fruit layers, and the structure is sublimely harmonious. Give this time to flesh out and evolve in the bottle.

Also: Dec-96, JR-18, Vin-94-96, WA-94-96

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