

# 2023 CHASSAGNE-MONTRACHET LES EMBAZÉES

PREMIER CRU- 100% CHARDONNAY

The vineyard site is 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"). The vineyard stretches along the slope close to Santenay.

## Winemaking

- Supply: this wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: grapes harvested by hand in open-work crates. If necessary, a careful sorting is proceeded.
- 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 20-25%. The ageing lasts between 16 to 18 months.

## 2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

## Tasting notes by Véronique Boss-Drouhin:

The wine is bright with a light golden colour. Its aromas, reminiscent of hawthorn, acacia, honeysuckle, evolve toward hazelnut, and after a few years maturing, deliver some hints of honey and ripe pear. On the palate, this opulent wine offers long lasting flavours lingering a long time in the aftertaste.

## Service

- Cellaring: Optimal consumption: 8 to 10 years
- Ageing potential: 15 years
- Tasting temp: 55°F

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