



2024 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 transferred into wine barrel.

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.

2024 Vintage: Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, revealing aromas of fresh fruit and citrus, delicately mingled with hints of almond and white blossom. Elegant and refined, they offer both freshness and purity on the palate.

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



Dreyfus, Ashby & Co.

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