



2024 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.

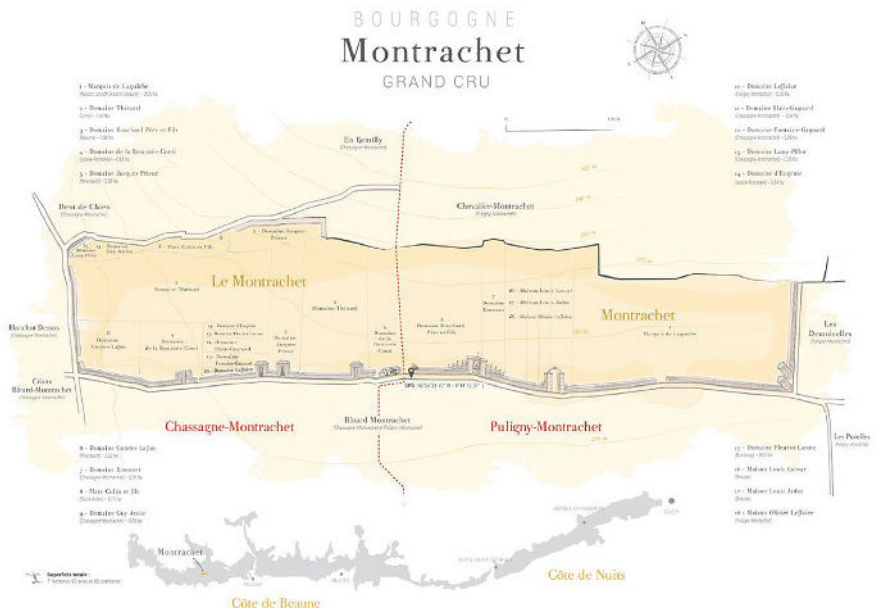
2024 Vintage: Challenging weather conditions left their marks on 2024 harvest, yet thanks to meticulous grape sorting and precise vinification, we achieved wines of remarkable quality, though in limited quantities. The extended sunshine through mid-September gave the white wines a beautiful balance, 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: 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

WINE ADVOCATE 96 POINTS

Toasted buttermilk biscuits, Brazil nuts and marzipan harmonize on the nose. The palate delivers a cornucopia of sweet yellow fruits: plums, apples, starfruit and cherimoya. While the flavor complexity borders on boisterous, the zen-like harmony of the structure feels gentle and even careful. Fresh, buoyant acidity nicely balances the ample, curvaceous palate feel. Time will deliver a heady treat from this bottling.



ALSO:
DECANTER-96 PTS,
TIM ATKIN MW-96 PTS
VINOUS-94-96 PTS



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