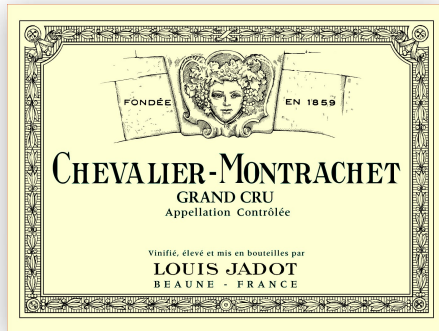


CHEVALIER MONTRACHET

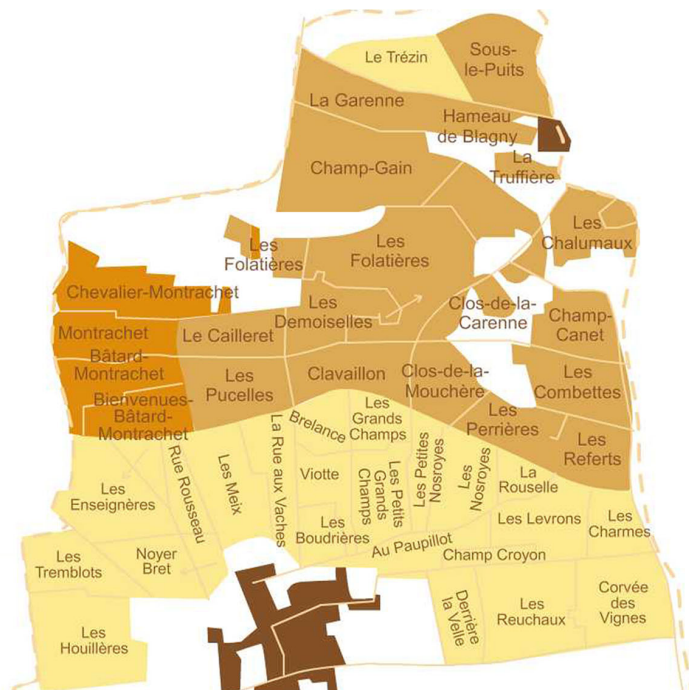


Côte de Beaune

Grand Cru

White

100% Chardonnay grapes



Vineyards situation

Situated in the South part of the Côte de Beaune, Puligny Montrachet is one of the 5 villages that makes the prestigious "Côte des Blancs".

Characteristics

This wine is surely one of the greatest representatives of this "Côte des Blancs". This Grand Cru is situated just above the famous Montrachet Grand Cru on the village of Puligny Montrachet.

Wine making

It is fermented in oak barrels and aged 18-20 months in barrels before bottling.

Winemaker's comments / Gastronomy

The Chevalier Montrachet Grand Cru is a powerful and harmonious wine, and it is complex and balanced. This wine is a real symphony of delicate aromas. Its length in the mouth is impressive.

This wine best suits « haute cuisine » : 'crustacés à la nage', poached fish in cream sauce, liver pâtés and quite strong cheeses...

Preservation

Wine to age, it will keep for a minimum of 10 years in good conditions of temperature and humidity, and even more in good vintages.