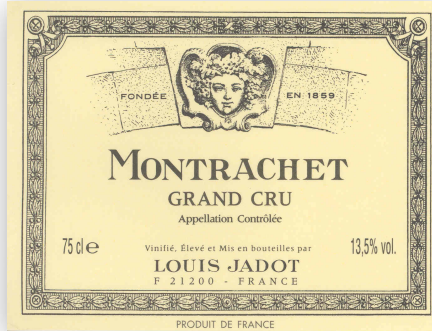


MONTRACHET

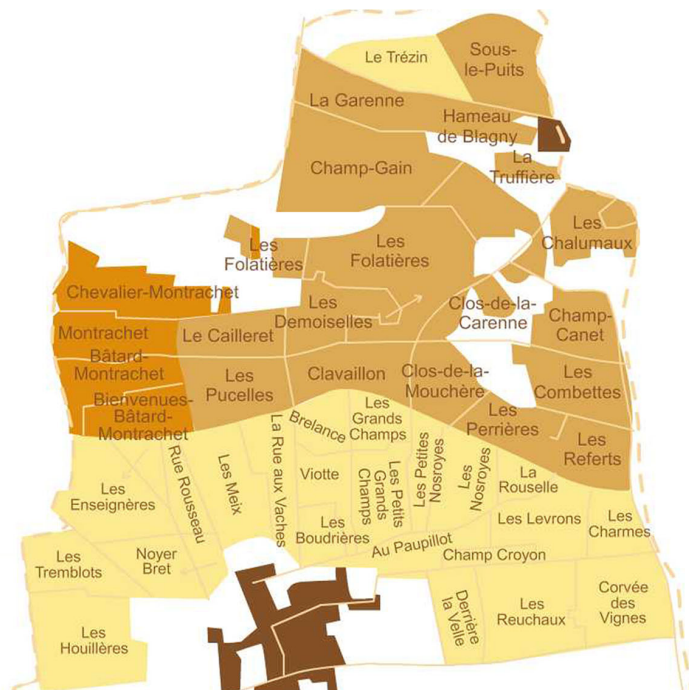


Côte de Beaune

Grand Cru

White

100% Chardonnay grapes



Vineyards situation

Le Montrachet is situated to the south of the Côte de Beaune, on both villages of Puligny Montrachet and Chassagne Montrachet (like the Batard Montrachet Grand Cru).

Characteristics

The terroir is extremely chalky with a lot of stones, perfectly drained and easy to overheat with south-south-eastern exposition.

The Montrachet is produced with 100% Chardonnay grapes

Wine making

This wine is fermented in wooden barrels like all our Grands Crus from the Côte d'Or area, and then aged in barrels during 18-20 months before bottling.

This vinification highlights the unique qualities inherent in the fruit of this great vineyard.

Winemaker's comments / Gastronomy

Le Montrachet has a very nice, bright and shiny gold colour. It is a complex and powerful wine. Its comparable depth, intense fruit elegance, and layers of complex, textural richness, reflected in a sublime bouquet reminiscent of honey toast, culminate with a persistent finish.

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

Preservation

This wine will age for 15-20 years in good conditions of temperature and humidity.