

CHASSAGNE-MONTRACHET 1ER CRU

« CLOS St JEAN »

Surface: 0.29 hectares

Average production: 39hl/ha

Age of vines: 25 years old

Grape variety: Pinot Noir

Ageing:

French oak barrels

Origin of wood: Allier and Vosges

25 % of new oak.

Wine remained 15 months in barrels.

Viticulture:

Pruning style: Cordon de Royat and Guyot simple

Manual harvest

Green work (de-budding, leaf-thinning,...)

Triple sorting: in the vineyard (twice) and in the winery on sorting table

Winemaking:

Grapes are destemmed, put into vat at 12°C during 5 days (cold pre-fermentary) to extract the primary aromas.

Indigenous yeasts.

Smooth extraction respecting the grape variety, terroir and vintage.

Fermentation lasts around 20 days.

Maturing:

In French oak barrels

The malolactic fermentation is performed in barrels with ageing on fine lees

No sticking, just slightly filtered before to bottling according to turbidity.

Bottling in favourable lunar day.

Serving suggestions:

A bouquet of deep red and black berries,
Between finesse and concentration, a powerful body with coated tannins that brings a smooth relief in the mouth
Serve between 16°C and 17°C ; keep 7 to 9 years.

Wine pairings:

Coq au vin, red meat in fine sauces, duck magret, roasted pigeon...

