

CHASSAGNE MONTRACHET 1^{er} CRU "CLOS ST JEAN"

AREA 40 ares

GRAPE Chardonnay

LOCAL

Southeast exposure, clay-limestone soil. Vineyard on a hillside.

AVERAGE AGE OF VINES 22 years

PERFORMANCE / HECTARE 45 hl

CULTURE OF THE VINE

The greatest attention is given to the cultivation of the vine.

Plowing is applied on the whole field. The main principles are applied to obtain very beautiful grapes: short pruning, severe disbudding, high trimming, leaf stripping and possibly harvest in green.

HARVEST

The date of harvest is defined by a monitoring of maturity and daily tasting of berries.

Hand harvesting, crushing, preshrubbing two hours thirty minutes.

Cold settling at 10 ° C and fermentation in barrels with native yeast at a temperature between 15 and 20 ° C.

BREEDING

Between 10 and 25% new oak. The duration of aging and the pace of batonnage vary according to the characteristics of the vintage. Total duration of breeding: 12 months. Racking, assembly of the different barrels in stainless steel tanks and light sticking. Bottled by us.

TASTING

Beautiful gold color.

Mineral nose, complex.

Fresh, balanced, persistent mouth

FOOD AGREEMENT

White meats of great nobility, like poultry and veal in sauce. Not to mention his performance on fish and foie gras.

