

2012

Chassagne Montrachet Les Chenevottes 1er Cru



Grape Variety
Chardonnay

Soil
Clay and limestone

Site
Our 2 hectares of Premiers Cru vineyard "Les Chenevottes" is located next door to the famous Terroir "Le Montrachet". The soil is mostly constituted of clay and limestone with the famous stone of Chassagne and is clearly mineral. The vineyards have a peculiar aspect. They are constituted of small blocs entangled into each other. With its East exposure, on the road to Saint Aubin, this plot benefits from the fresh air which conveys to the wine very pure and refreshing aromas.

The Vintage 2012
After a very cold winter and a cold spring, the weather at the start of summer was quite demanding. It became fine again in the second half of August with hot temperatures. The harvest commenced early September under a bright sunshine. The combination of all those climatic factors has engendered a significant drop of the yields but quality is there. Meticulous vinifications have produced very pure white wines with beautiful aromas. Aged in oak casks during 12 months.

Tasting
Delicate gold colour. Floral fragrances mixed with grapefruit aromas, fresh honey on a hint of minerality. Generous, complex and well-structured. Excellent aromatic combination. Long and intense aftertaste.

Food Pairing
To be enjoyed with "foie gras", seafood and all sorts of cheeses.