

Chassagne-Montrachet 1er Cru

LA ROMANÉE

VINEYARD

The vineyards are located in the commune of Chassagne-Montrachet at the southern exit of the village. One of the most prestigious climates in the village of Chassagne-Montrachet.

Rich in fossils, very light and slightly stony. Chardonnay. The pruning is done in Guyot (Poussard) with various green work (disbudding, trellising, topping). The average age of the vines is 80 years.

VINIFICATION

Manual harvesting, sorting on vines and finally pressing in the winery.

Burying after a slight settling. The grape must be placed in 228-litre French oak barrels (15% new) in which alcoholic and malolactic fermentation will take place to produce indigenous yeasts and bacteria. The breeding will be long on fine lees for 16 months. Without mashing. One month before bottling, the wine from the different barrels is placed in a stainless steel vat for assembly. Then follows a slight fining and light filtration before bottling. The bottling is done according to the lunar calendar.



TASTING NOTES

This wine has a minerality and length that quietly reveals complex aromas of fruit, spices, supported by lots of fullness and purity. The wines are thus balanced, with fresh and crunchy characters balancing fruit flavors.

PAIRINGS

Grilled fish, salmon, lobster, seafood, guinea fowls, veal kidneys.

SERVICE

12°C