



Chassagne Montrachet blanc

Chassagne-Montrachet

This vineyard lies in the southern part of the Côte-de-Beaune.

The soils, suited to the production of red wines, are mainly limestone and marl.

The altitude ranges from 220 to 340 metres, and the vines face east and south east.□



Grape Variety

100% Chardonnay

Tasting Note

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| Colour | Fine white-gold hue, both limpid and brilliant. |
| Nose | On the nose, aromas of very ripe fruit can be detected with touches of white flowers associated with an elegant vanilla oakiness. |
| Palate | On the palate it is round, with an attractive fruitiness, enhanced by the high degree of liveliness. |
| Ageing | Five to ten years in the right conditions. |
| Service | The ideal serving temperature is between 12 and 14°C (53 and 57°F). |

Food Pairing

These wines should be reserved for gastronomy of exception: foie gras, fish in cream sauce, rich charcuterie.