



Chassagne Montrachet rouge

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% Pinot Noir

Tasting Note

Colour	Very fine ruby-red hue, both limpid and brilliant.
Nose	An intense, red-fruit nose (cherry, blackcurrant).
Palate	On the palate, you will find attractive fruit aromas; the tannins are silky and bring finesse to the structure.
Ageing	Ten to fifteen years in the right conditions.
Service	It should be served at around 15-16°C (59-61°F) so that its bouquet and supple flavours can be appreciated better.

Food Pairing

When young, it can be served with grilled and roast meat. When it has aged a little, Chassagne Montrachet will be the ideal accompaniment for game, strongly flavoured meat and most (but not blue) cheeses.