



## CHASSAGNE-MONTRACHET 1ER CRU "VERGERS"

### Characteristics

Chardonnay varietal pruned in guyot simple. Those 2,25 acres of vines were planted in 1955, 1965 and 1984.

### Details

A lovely parcel of 110 rows produce this Chassagne-Montrachet 1er Cru 'Les Vergers'. The soil is very stony, mixed with shallow red earth. Sometimes the limestone base rock breaks into the soil profile. This results in a very hot micro-climate in summer near the grape bunches, due to the reflected sunlight from the white stones. The soil also contains iron nodules.

### Wine making

The grapes are hand-picked. Pressed, the juice is then fermented in French Oak barrels (30% new). The wine is barrel aged until the following summer. In this way, the wine has time to integrate and confirm its personality. Bottled at the winery after aging for 11-12 months.

### Particularity

The wine is strong and warm, but the Chassagne-Montrachet 1er Cru 'Les Vergers' shows a touch of minerality due to the terroir. Exhibiting citrus and white flower aromas. A straight and precise wine. It ages easily and reaches its potential between 3-10 years. Consume at 14°C.

### Tasting

With a little maturity it develops a delicious complexity, the Chassagne-Montrachet 1er Cru 'Les Vergers' matches perfectly with fish dishes.

### Laurent Pillot advices

In its youth it offers all the freshness of chardonnay, with time evolving citrus and toasted notes, balanced with an elegant minerality. I propose a seafood platter as a perfect food match.