

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 Chassange-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 Chassange-Montrachet 1erCru '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 Chassange-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.