



CHASSAGNE-MONTRACHET "VIEILLES VIGNES"

Characteristics

Pinot Noir varietal pruned in Cordon de Royat. Those 2,97 acres of vines were planted in 1959, 1962, 1963 and 1969.

Details

This wine is composed of four parcels of vines planted in 1959 et 1969. The old vines are cordon pruned and produce relatively few grapes. Therefore, the grapes are more concentrated and picked with a higher level of maturity.

Wine making

The grapes are hand-picked, transported to our winery, destemmed and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap pushing, thus enabling very small temperature regulations of the fermenting grapes. Then aged in French oak barrels (20% new). Bottled at the winery after aging for 14 months. Consume at 15°C.

Characteristic

Chassagne-Montrachet "Old Vines"

The old vines offer a deep red wine with a velvety bouquet. Cherry and red fruit flavors with an intense mouthfeel emphasizing its characteristic spicy notes. Age for 4-8 years. Drink at 15°C.

Tasting

This wine needs 3-4 years aging to soften the tannins. Leaving a silky wine which matches perfectly with steak or a leg of (New Zealand) lamb.

Laurent Pillot advices

A wine of character, a cheese of character. Try a Chassagne-Montrachet 'Old Vines' after aging for 5-6 years with a strong, soft cheese.