



CHASSAGNE-MONTRACHET 1ER CRU "GRANDES RUCHOTTES"

Characteristics

Chardonnay varietal pruned in Guyot simple. Those 0,91 acres of vines were planted in 1973.

Details

Situated high on the hills of Chassagne-Montrachet, in the middle of the best 1er Cru for the appellation. This little enclave of notoriety is on a steep slope with a limestone subsoil, but with sufficient depth to cultivate the vines.

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 18 months.

Particularity

The vines and in particular the chardonnay expresses its nobility here. The wine is complex, fat and balanced by a subtle minerality. It will not reach its potential before 4-5 years aging. Offering fine and complex perfumes of flowers, dried fruit and honey. Will easily last for 4-12 years, more for exceptional years.

Tasting

The same as the Chassagne-Montrachet 1er Cru 'Vide Bourse', matching well with fish dishes, and highly recommended with crayfish/lobster.

Laurent Pillot advices

Keep one bottle of Chassagne-Montrachet 1er Cru 'Grandes-Ruchottes' for 10 years, when you open it you will be rewarded with elegance.