

CHASSAGNE-MONTRACHET 1ER CRU "CAILLERET" 2018

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Clay and limestone.
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

- APPELLATION Chassagne-Montrachet Premier Cru
- GRAPE VARIETY Chardonnay

Vinification & Ageing

- FERMENTATION Traditional in oak barrels with complete malolactic fermentation
- AGEING 8 to 10 months ageing in oak barrels, 50% new
- BARRELS Louis Latour cooperage, French oak, medium toasted

Description

Chassagne-Montrachet is located to the south of Puligny-Montrachet in the Côte de Beaune and is one of Burgundy's greatest white wine appellations. "Cailleret" is widely believed to be one of Chassagne-Montrachet's best Premier Cru vineyards. It benefits from its rocky, stony hillside location and excellent exposure, which allows its grapes to gain perfect maturity. The name "Cailleret" comes from the word 'caille' meaning stones.

Wine tasting

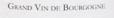
- TASTING NOTE The hue of our Chassagne-Montrachet Premier Cru "Cailleret" appears to be of a nice pale yellow. The nose gives away fresh almond, peach and vanilla aromas. An ample and round mouthfeel for this wine displaying white fruits and nut notes on the palate. Tense finish with a beautiful aromatic persistance.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Charcuterie fish shellfish goats cheese.
- Serving temperature 12-14°

Press review

Chassagne-Montrachet 1er Cru "Cailleret" 2018, 92/100, James Suckling

Chassagne-Montrachet 1er "Les Caillerets" 2018 - Tim Atkin - January 2020 - 90/100 Chassagne-Montrachet 1er Cru "Cailleret" 2018- World of Fine Wine - March 2020 - 92/100 Chassagne-Montrachet 1er Cru "Cailleret" 2018 - William Kelley, Wine Advocate (USA) February 2020 - 91/100

Chassagne-Montrachet "Cailleret" 2018 - Jancis Robinson - January 2020 - 16/20





CAILLERET APPELLATION CHASSAGNE-MONTRACHET 15% CRU CONTROLE



A BEAUNE - CÔTE-D'OR - FRANCE PRODUIT DE FRANCE

MAISON FONDÉE EN 1797