

MIN

CHASSAGNE-MONTRACHET 1ER CRU "LA GRANDE MONTAGNE" 2018

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Marl 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. As its name suggests this small parcel of just 0.5 hectares is situated right at the top of the slope of the Montagne of Chassagne at an altitude of 310 metres. It is a safely hidden treasure, surrounded by vegetation and only accessible by a small dirt track.

Wine tasting

- TASTING NOTE Our Chassagne-Montrachet Premier Cru "La Grande Montagne" displays a beautiful gold hue. The nose develops yellow fruits, salted butter caramel and vanilla aromas. It is long and fresh on the palate with notes of almond paste and a salty finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Lobster fish shellfish goats cheese.
- Serving temperature 12-14°

Press review

Chassagne-Montrachet 1er "La Grande Montagne" 2018 - Tim Atkin - January 2020 - 92/100 Chassange-Montrachet 1er Cru "La Grande Montagne" 2018 - Burghound.com - Allen Meadows - June 2020 - 90-92/100

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2018 - William Kelley, Wine Advocate (USA) - February 2020 - 92/100

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2018 - Bill Nanson - January 2020 -"Bravo!"

Chassagne-Montrachet 1er Cru "La Grande Montagne" 2018 - Sarah Marsh - January 2020 18.5/20

Chassagne-Montrachet 1er Cru "Grande Montagne" 2018 - Jancis Robinson - January 2020 - 16,5/20



AISO



LA GRANDE MONTAGNE



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

MAISON FONDÉE EN 1797