



CHASSAGNE-MONTRACHET 1ER CRU "LA GRANDE MONTAGNE" 2024

- **REGION** Côte de Beaune
- **VILLAGE** Chassagne-Montrachet

- **APPELLATION** Chassagne-Montrachet Premier Cru
- **GRAPE VARIETY** Chardonnay

The Vine

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

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 1er Cru "La Grande Montagne" 2023 has a brilliant pale yellow colour. The nose reveals notes of vanilla, coconut, and honey. The palate is full and round, with a touch of acacia honey, and fresh almond. Long finish.
- **CELLARING POTENTIAL** 5-7 years
- **FOOD PAIRING** Lobster - fish - shellfish - goats cheese.
- **SERVING TEMPERATURE** 12-14°