

MAISON FONDÉE EN 1797

CHASSAGNE-MONTRACHET ROUGE 2023

- REGION Côte de Beaune
- VILLAGE Chassagne-Montrachet

The Vine

- AVERAGE VINE AGE 30 years
- SOIL Chalk and clay
- AVERAGE YIELD 40 hl/ha
- HARVEST Hand picked

- APPELLATION Chassagne-Montrachet
- GRAPE VARIETY Pinot Noir

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 35% new.
- BARRELS Louis Latour cooperage, French oak, medium toasted.

Description

Chassagne-Montrachet and its neighbour Puligny-Montrachet are well-known for their Grand Crus, the most famous being the Montrachet. However, apart from these white Grand Crus, Chassagne-Montrachet also produces outstanding red wines. These wines have good body and their structure is reminiscent of the reds from the Côte de Nuits.

Wine tasting

- TASTING NOTE The Chassagne-Montrachet Rouge 2023 has an attractive deep ruby-red colour. An elegant wine, with aromas of red fruits. Notes of raspberry and blackberry on the palate, with silky tannins. Long finish.
- CELLARING POTENTIAL 5-7 years
- FOOD PAIRING Grilled meat filet mignon of veal mature cheeses.
- Serving temperature 14-15°

GRAND VIN DE BOURGOGNE

Chassagne.

APPELLATION CHASSAGNE-MONTRACHET CONTROLE

