

Chassagne-Montrachet En Remilly 2023

Premier Cru



Acquisition date: 1972

Vignoble des Cabottes owns a parcel of this fine terroir with chalky, clay-rich subsoil. Though very small (5 ares), it is ideally situated, with this Premier Cru lying right next to the legendary Chevalier-Montrachet. The small quantity of wine produced from these precious vines has remarkable aromatic strength and persistence.

Tasting Profile

Intensely perfumed bouquet with notes of citrus and white-fleshed fruit, mingled with toasted hints. On the palate, both rich and full-bodied, with lovely aromatic persistence. Good ageing potential.



Chardonnay



5 to 7 years or more

Ageing potential



12°C and 14°C

Serving temperature



Ongoing organic certification and biodynamic conversion



South / South-East

Exposure



0,05 ha / 1,56 ha

Surface area

Expertise

Harvest

Manual, in small crates of 13 kg.
Meticulous sorting of each bunch.

Vinification

The pressing takes place in two phases: evacuation of the first juice, then pressing in two-hourly cycles.

Ageing in barrel

20 months 0% new oak
(1yo barrels only)

Terroir

Soil

Calcareous marl



Winemaker's notes

The nose is dense and nutty, with a fine toasty note. On the palate, the attack is broad and rich, highlighting spices. The finish is marked by a beautiful salinity.

