

Chevalier-Montrachet 2023

Grand Cru



Acquisition date: 1838

Legend has it that the Lord of Montrachet apportioned his lands between his two sons. The first became a knight during the Crusades, while the illegitimate second gave rise to the name Bâtard-Montrachet. Chevalier-Montrachet crowns the upper part of Montrachet with a horizontal band, consisting of four terraces with significantly different subsoil, offering this exceptional Grand Cru four facets. We acquired several plots during the 19th century, and are now the main owner and, more importantly, the only one present on all four terraces.

Tasting Profile

Refined floral and fruity bouquet combined with a hint of toast. Complex, rich, without feeling heavy, this wine embodies elegance.



Chardonnay



7 to 10 years or more
Ageing potential



12°C and 14°C
Serving temperature



Ongoing organic certification and biodynamic conversion



East / South-East
Exposure



2,33 ha / 7,58 ha
Surface area

Expertise

Harvest: September 4, 2023

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

Vinification

Whole bunch pressing with a cycle of 2 to 3 hours to select the best juices.

Ageing in barrel

35% new French oak casks,
20 months.

Maturation

The cellars of the Bastions of the ancient Château de Beaune provide ideal ambient conditions. Natural hygrometry and constant temperatures create the perfect environment for this Grand Cru to mature smoothly from an early age.



Winemaker's notes

We are the only owner present on the four terraces which we vinify separately to fully express their singularities and obtain a Chevalier of tremendous complexity on blending. Airy with citrus fruit and spice aromas, extremely refined on the palate, rose water and delightful acidity on the finish. A highly delicate wine that requires a lot of attention during ageing.

Terroir

Plot

The higher we climb, the poorer the soil, flush with the limestone slab.

Soil

Very poor calcareous, marly on a pebbly subsoil.

