

Montrachet 2023

Grand Cru



Acquisition date: 1838

Cistercian monks were donated a few vines on Mont Chauve or Mont Rachaz, between Puligny and Chassagne, in the 13th century. Through the centuries, Montrachet acquired monikers such as Vigne blanche du Seigneur (Lord's white vine) and Roi des rois (King of kings). It is now widely acknowledged as the world's greatest dry white wine. Born of an exceptionally rich terroir, it is the perfect synthesis of an easterly exposure, a gentle slope conducive to drainage and ideal soil depth.

Tasting Profile

Exquisite bouquet of multiple aromas skilfully blended with a toasty note. Perfect harmony of power, smoothness and delicacy.



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



0,89 ha / 7,99 ha
Surface area

Expertise

Harvest: September 6, 2023

Manual, in small crates of 13 kg.
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

20 months, 40% new oak.

Maturation

The Bastion cellars of the former 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.



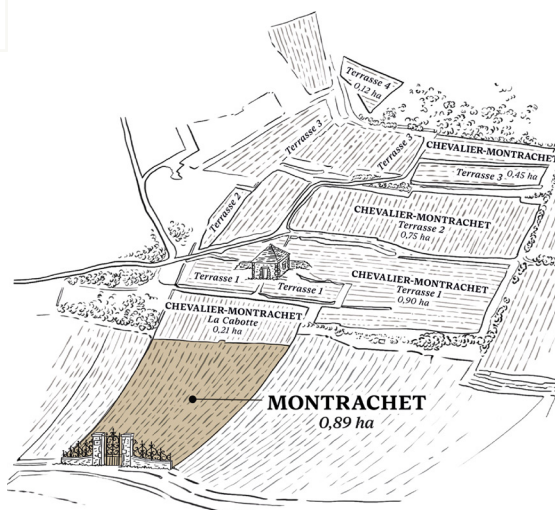
Terroir

Plot

Richer soils than in the Chevalier, more clayey and darker in colour, deeper allowing more freshness to be preserved, later-ripening terroir. The harvest date is definitely the key to the perfect expression of Montrachet and commands considerable attention at this time.

Soil

Clay and marl.



Winemaker's notes

A very fine wine that deserves patience, a Cistercian wine in its approach, austere yet revealing a unique sapidity, complexity and length on the palate over time.