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Full cuvée name: CHASSAGNE MONTRACHET VILLAGE Vintage: 2017 Colour: White Grape variety: Chardonnay

Vineyard: Le Petit Clos / Les Pierres / La Bergerie

Yield: 57 hl/ha

Vinification: Hand picking. Pneumatic pressing of whole bunches without crushing. Static cold settling and decanting of the clear juices and light solids to 350 litre barrels the next day. 20% new barrels.

Alcoholic fermentation using indigenous yeasts. Natural malolactic

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Ageing: On fine lees without stirring. Fractional sulphiting. Racking and blending in a stainless-steel tank 2 months before bottling.

Length of ageing: 16 months

Bottling: after a light casein fining and without filtration on a fruit day, 19.12.2018

Bottle formats:  $75 \ cl \ / \ 150 \ cl \ / \ 300 \ cl \ (private \ collection)$ Number of bottles produced:  $4100 \ bottles \ and 96 \ magnums$ 

Origin (of the grapes): Old vines of La Bergerie and vines of about thirty years from Le Petit Clos and Les Pierres

Vintage conditions: 2017 is a great vintage for whites. It combines flesh, ripeness and natural freshness. A particularly well-balanced, classic vintage, with the wines already very flattering as soon as they were bottled. As from the 2017 vintage, the estate's Villages cuvée benefits from the addition of the vines from La Bergerie, which is a magnificent terroir located at the bottom of the village, on deep and stony soils. The old vines produce lively and structured grapes which perfectly complement the riper bunches from the other two vineyards. Le Petit Clos, protected by the walls of the village houses, is always earlier, and Les Pierres is in a more frost-prone area that tends to produce ripe grapes but in small quantity. The blend of the three terroirs gives a complete view of the Chassagne Montrachet appellation, giving birth to round, powerful and rich wines held up

by good acidity and a long finish. From the delicious 2017 vintage, they can be opened immediately for tasting.