



Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume

13%

Tasting Guide



Tasting note printed

02/08/2025

Chassagne-Montrachet 1er Cru Chenevottes 2022 3x75cl

Winemaker Notes

The vineyard of Chenevottes is situated on shallow and stony ground and produces wines which become subtle and aromatic with age with good acidity.

Vineyard

Chassagne-Montrachet, situated in the south of the Côte de Beaune, is one of the 5 villages of the prestigious 'Côte des Blancs'. Oriented East and South East, the soil of the Premiers Crus in Chassagne is mainly composed of clay and limestone. Overhanging the valley which separates the Mont Racher and Chassagne, Chenevottes vineyard is situated on a shallow and stony ground.

Winemaking

Manual harvest into small crates to preserve the grape clusters. Grapes are gently pressed and the free-run juice is fermented in oak barrels (of which 30% are new). The wine is aged for around 15 months on fine lees before bottling.

Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.

