



Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13.5%

Residual Sugar  
less than 2 g/l

pH  
3.27

Total Acidity  
6.550968 g/l

Tasting note printed  
06/02/2026

# Monthélie Blanc 2023 6x75cl

## Winemaker Notes

Aromatic and enticing wine from vineyard next to illustrious Meursault.

## Vineyard

Nested in a small valley, behind the village of Monthélie, our vineyard is located in a late ripening area, enjoying a fresh air flow. The soil here is clayey and stony on the surface.

## Winemaking

Grapes are harvested hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Ageing usually lasts 15 months on fine lees before bottling.

## Vintage

The 2023 vintage in Côte d'Or experienced unusual weather, with a mild and dry winter, followed by a cool April that delayed budbreak and protected the vines from late frosts. Spring and early summer saw sunny, dry conditions that led to early flowering, though fungal pressure like powdery mildew required careful management. Despite thunderstorms in June and a heatwave in August, the grapes matured well, with the whites harvested early to preserve acidity and the reds benefiting from extended hang time. The wines show good balance, with whites similar to 2022 in ripeness and acidity, and reds with deep color, ripe tannins, and complex fruit and spice aromas, suggesting excellent aging potential.

## Food match

