



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.5%

Residual Sugar
less than 2 g/l

pH
3.36

Total Acidity
5.75 g/l

Drinking Window
2026 - 2040+

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
10/09/2025

Montrachet Grand Cru 2022

3x75cl

Winemaker Notes

A stunning white wine, full of richness and elegance.

Vineyard

Le Montrachet is situated to the south of the Côte de Beaune, on both villages of Puligny-Montrachet and Chassagne-Montrachet (like the Bâtard-Montrachet Grand Cru). The terroir is extremely chalky with a lot of stones, perfectly drained and easy to overheat with south-south-eastern exposition.

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.

Food match

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

