



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



Tasting note printed

06/02/2026

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.

