



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.

