

Grapes

100% Chardonnay

Region/Appellation

Côte de Beaune

Alcohol by volume 13.5%

Residual Sugar less than 2 g/l

рΗ 3.36

**Total Acidity** 5.75 g/l

**Drinking Window** 2026 - 2040+

**Tasting Guide** 





Medium

Tasting note printed 28/11/2025

# 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.

