

Côte de Beaune

Chardonnay 2017



SAINT AUBIN
Premier Cru
Le Charmois



About the vintage :

This vintage has all the elegance of Burgundy! The vines cycle took full advantage of the very summery spring, starting early straight from the budburst (early April) and will keep this pace until the harvest. White wines from north to south of Burgundy, the opinion is unanimous: 2017 reveals one of the most elegant expressions of Chardonnay, with perfectly balanced wines, very aromatic on the nose. The red wines, with the perfect balance on the palate, associated with silky tannins, create a very harmonious whole, subtle and without opulence..

TERROIR

The plot is located in Chassagne-Montrachet at an altitude of 250 meters. It is a calcareous brown soil, poor, very shallow and we observe outcrops of limestone rocks from Ladoix and stones from Dijon Corton. Most of the vines were planted in the mid-1970s.

VITICULTURAL PRACTICES

The grapes are grown biodynamically. At spring, we stimulate the microbial activity of the soil with a very energizing preparations such as the 500: horn manure and the 500 P: prepared horn manure. During the vegetative cycle, in addition to the copper sulfate treatment in the vineyards, we also spray decoctions of horsetail, nettle, wicker and silica that have an energizing and disease prevention power for the vines. Natural grassing between the vines, and mechanical work of the soil. The vines are trained in single guyot, keeping one long cane and one spur per vine, one budding every two eyes, in order to obtain well ventilated and beautiful grapes.

VINIFICATION

Grapes harvested by hand in crates, sorted on a sorting table if necessary and conveyed directly to the pneumatic press. Pressing of whole grapes for two and a half hour. The juice from stainless steel vats settles at 12 degrees overnight. Then the must is directly transferred to barrels to achieve alcoholic fermentation (traditional Burgundy vinification).

AGEING

18 months ageing on lees, including 10 months in oak barrels (Burgundy 228L barrels and 1HL barrels).



FAMILLE PICARD

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|---|-------------|---|---------|
| 2012 | | 2015 | |
| WINE ENTHUSIAST Roger Voss (May 2016) | 89pts | WINE ENTHUSIAST January 2018 | 90pts |
| 2013 | | 2016 | |
| BETTANE & DESSEAUE Spring 2016 | 16/20 | BETTANE & DESSEAUE Spring 2018 | 15/20 |
| BURGHOUND.COM Allen Meadows (June 2015) | 89pts | 2017 | |
| ROBERT PARKER Neil Martin (December 2014) | 87/89pts | BETTANE & DESSEAUE 2020 | 16,5/20 |
| WINE ENTHUSIAST Roger Voss (May 2016) | 87pts | WINE ENTHUSIAST April 2020 | 90pts |
| 2014 | | 2018 | |
| BURGHOUND.COM Allen Meadows (June 2016) | 89pts | GUIDE DES MEILLEURS VINS DE FRANCE 2022 La Revue du Vin de France | 91 pts |
| ROBERT PARKER Neil Martin (December 2015) | 88/89pts | 2019 | |
| WINE ENTHUSIAST Roger Voss (January 2018) | 92pts | GUIDE DES MEILLEURS VINS DE FRANCE 2022 La Revue du Vin de France | 91 pts |
| JANCIS ROBINSON January 2017 | 16,5/20 | 2020 | |
| SAKURA April 2018 | GOLD | BOURGOGNE AUJOURD'HUI 2021 | 14,5/20 |
| | | GUIDE VERT RVF 2023 | 91pts |
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