

CHASSAGNE-MONTRACHET

Premier Cru
Les Chaumées



Côte de Beaune

Chardonnay 2017



AU PIED DU
MONT CHAUVÉ

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

This terroir is located on a mid slope, the soil is brown and greatly composed with limestone. We also noticed some outcrops of Ladoix limestone and rocks from Dijon Corton. The area is very steep, with almost no clay: the vine suffer constantly during the hot seasons. The vines are around 40 years old.

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 12 months in oak barrels (Burgundy 228L barrels and 1HL barrels).



FAMILLE PICARD

Côte de Beaune

Chardonnay 2017



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AU PIED DU
MONT CHAUVÉ

2011

BETTANE & DESSEAUE 16,5/20
2020

2012

BETTANE & DESSEAUE 17/20
2015

2013

BURGHOUND.COM 90/92pts
2015

2014

BETTANE & DESSEAUE 14,5/20
2017

BURGHOUND.COM 90/92pts
2016

JANCIS ROBINSON 17,5pts
2017

WINE ENTHUSIAST 93pts
2018

2015

BETTANE & DESSEAUE 17/20
2018

WINE ENTHUSIAST 94pts
2018

BURGHOUND.COM 91pts
2017

2017

BETTANE & DESSEAUE 17,5/20
2020

WINE ENTHUSIAST 91pts
2020

BURGHOUND.COM 91pts
2019

2018

WINE ENTHUSIAST 95pts
2021

2019

LA REVUE DU VIN DE FRANCE 93/100
2021

2020

BOURGOGNE AUJOURD'HUI 16,5/20
2021

GUIDE VERT RVF 2023 92pts



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FAMILLE PICARD