



FAMILLE PICARD

CHASSAGNE-MONTRACHET

PREMIER CRU

'Les Macherelles'



AU PIED DU
MONT CHAUVE



Bourgogne – Côte de Beaune



100 % Chardonnay

GREENWOOD

FINE WINE

Est. 1997

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Plot located in the town of Chassagne-Montrachet at an altitude of 250 meters. It is a very shallow poor limestone brown soil and we observe outcrops of limestone rocks from Ladoix and stones from Dijon Corton.

Vines only about ten years old, grown in integrated and reasoned cultivation, pruned in simple Guyot with long baguettes and disbudded every other eye, so the bunches end up beautiful and airy. Natural grass cover.



VINIFICATION & AGEING

The grapes were hand-picked into shallow cases, sorted on a sorting table and taken directly to a pneumatic press. Pressing of the whole bunches lasted 2½ hours. The juice ran into stainless steel vats to settle at room temperature for 12 hours. Then, the must was funnelled into barrels for alcoholic fermentation.



Alcoholic fermentation lasts 1 month with 20% maturing in barrels 1 wine and 80% in barrels 2 to 3 wines for 15 months. Drawn off the lees via a tap, the wine was protected from air and put in a stainless steel vat where it rested and rounded out for three months. Light filtration before bottling.



TASTING

The **Nose** is subtle, floral that reminds an infusion of verbena and lemongrass. Then come some notes of brioche and almond. The **palate** is quite full and fatty on attack. The mid-palate is more complex, expressing extreme wealth, minerality and tension. The end is mouth-watering and the flavour feedback is steady.



WINES & FOOD PAIRING

This wine is sharp and chiseled from its attack, a few months in the bottle will give it charm, a beautiful expression and subtle nuances of yellow fruit and minerality.

Will perfectly match with foie gras and morels, grilled scallops and risotto.

Serve at 13°-14°c

