

CHASSAGNE-MONTRACHET

Premier Cru
Les Macherelles



Côte de Beaune

Chardonnay 2019



About the vintage :

A hot and dry year, which will have known three heatwaves: end of June, July, end of August. The sanitary condition were perfect and the quantities produced were moderate due to the lack of water that summer. The white wines are rich and ripe, but fine and well balanced, the grapes having retained a good level of tartaric acid. Great vintage for the Pinot Noir which produced intense, ripe, balanced and very fine wines.

TERROIR

The domaine owns several small plots of this premier cru terroir located at the foothill, which half of the vines are more than 65 years old. The roots are going deep on these plots, the reddish clay-limestone soil, rich in iron oxide, guarantees a great growing of the vines and a steady ripening of the grapes, without excess water stress, which is an important factor as the last vintages were quite dry. The wines are usually very elegant, balanced, with a great harmony.

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



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2017

WINE ENTHUSIAST 91pts
Avril 2020

2020

GUIDE VERT RVF 2023 92pts

2018

WINE ENTHUSIAST 93pts
2021

2019

LA REVUE DU VIN DE FRANCE 92/100
2021

WINE ENTHUSIAST 92pts
2021

**GUIDE DES MEILLEURS
VINS DE FRANCE 2022** 92 pts
La Revue du Vin de France



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