

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 Pinots Noirs which produced intense, ripe, balanced and very fine wines.

TERROIR

Magnificent clay-limestone terroir, in a place of biodiversity overlooking the Château de Davenay. Le Clos Chaudron is located at the top of the hill, at a height of at least 250 meters. Single plot of 5 ha where some vines are more than a hundred years old and others were planted over the century.

VITICULTURAL PRACTICES

The vines are grown organically. Mechanical labour of the soil. They are pruned in simple guyot with long sticks and disbudded every other eye, so the bunches end up beautiful and airy.

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 in barrels and stainless steel vats).

AGEING

Aged 10 to 12 months in 10hl barrels or stainless steel vats.



Côte Chalonnaise



2019

Chardonnay



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MONTAGNY
Premier Cru
Clos Chaudron



CHÂTEAU DE DAVENAY

2013

GUIDE HACHETTE

2017

1★

2014

GUIDE HACHETTE

2018

Quoted



FAMILLE PICARD