

# CHASSAGNE-MONTRACHET

Premier Cru  
Les Vergers



AU PIED DU  
MONT CHAUVÉ



Côte de Beaune

Chardonnay 2018



## About the vintage :

The 2018 vintage was full of richness, marked by the great maturity of the grapes with great ageing potential. Thanks to the rain at the end of August, the vines gave both abundant and very good quality yield. The white grapes were ripe, rich and powerful. Tasted a few months after the bottling, the wines tend to settle down, keeping the richness of the fruit, and developing a slight toasted and mineral reduction notes, typical of great Chardonnays. The Pinots Noirs were very ripe, with a dark ruby color and a strong tannic structure: on some vintages they sometimes take on southern accents!

## TERROIR

The origin of this climate dates back to the last century when fruit trees were planted in this area. Typical white wine lands, gently sloping, gravelly, stony, the plots are facing northeast and located above the "Chenevottes". Rooted in the stone of Chassagne, the top of the soil is deep and the rock peeps out in some places. The soil is quite rich in minerals and made up of white limestone marls. The vines are planted in the 1960s and 1970s and half is being replanted.

## 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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Chardonnay 2018

**CHASSAGNE-MONTRACHET**

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AU PIED DU  
MONT CHAUVE

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**2011**

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**BETTANE & DESSEAUE** 17/20  
2014

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**2012**

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**BETTANE & DESSEAUE** 17/20  
2015

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**2013**

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**BETTANE & DESSEAUE** 17,5/20  
2016

**BURGHOUND.COM** 88/91pts  
Allen Meadows (2015)

**ROBERT PARKER** 88/90pts  
Neil Martin (2014)

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**2014**

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**BETTANE & DESSEAUE** 16/20  
2017

**BURGHOUND.COM** 90/92pts  
Allen Meadows (2016)

**JANCIS ROBINSON** 17+  
2017

**ROBERT PARKER** 89/91pts  
Neil Martin (2015)

**WINE ENTHUSIAST** 93pts  
Roger Voss (2018)

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**2015**

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**BETTANE & DESSEAUE** 17/20  
Printemps 2018

**BURGHOUND.COM** 90pts  
Allen Meadows (2017)

**WINE ENTHUSIAST** 94pts  
2018

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**2017**

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**BETTANE & DESSEAUE** 17,5/20  
2020

**BURGHOUND.COM** 90pts  
2019

**WINE ENTHUSIAST** 92pts  
2020

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**2018**

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**WINE ENTHUSIAST** 93pts  
2021

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**2019**

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**LA REVUE DU VIN DE FRANCE** 94/100  
2021



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**FAMILLE PICARD**