

CHASSAGNE-MONTRACHET

Premier Cru
Clos Saint Jean



Côte de Beaune

Chardonnay 2020



AU PIED DU
MONT CHAUVÉ

About the vintage :

A great classic, born of a peculiar year

This vintage 2020, produced in relatively complicated conditions and context for all, was marked by a historical precocity, from the bud to the harvest. The result is absolutely exceptional and remarkably classic! The early flowering season gave rise to hope for an abundant harvest, but the high temperatures of the summer, coupled with the lack of precipitation, caused a significant water deficit. The maturities sometimes arrived on their own timing, just like the flowering season : choosing the date of the harvest required cold blood as well as patience! The peculiar conditions of this vintage have generated new and quite unique balances. The white wines are fruity and express a nice aromatic complexity, with very nice acidities. The red wines stand out for their incredible color ! They are concentrated and have character while keeping a nice freshness that offer gourmet profiles with a focus on black fruits.

TERROIR

The plot is located in the center of the village, this "climat" is one of the oldest of Chassagne. This terroir has smooth slopes, south-east facing sun exposure with a very reddish soil (from iron oxyde), the soil is light, shallow with little stones, on the Chassagne stones that peep out. The soil is easily worked, the rocks are rather crumbly. The majority of the vines were planted in the 1940s.

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 2020

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2012

BETTANE & DESSEAUVÉ 15,5/20
2015

2013

BURGHOUND.COM 88/91pts
2015

ROBERT PARKER 88/90pts
2014

2014

BETTANE & DESSEAUVÉ 15,5/20
2017

BURGHOUND.COM 88/92pts
2016

JANCIS ROBINSON 17,5pts
2017

ROBERT PARKER 87/89pts
2015

WINE ENTHUSIAST 93pts
2018

2015

BETTANE & DESSEAUVÉ 16,5/20
2017

WINE ENTHUSIAST 93pts
2018

2017

BETTANE & DESSEAUVÉ 17/20
2020

WINE ENTHUSIAST 92pts
2020

BURGHOUND.COM 88/91pts
2019

2018

WINE ENTHUSIAST 93pts
2021 *EDITORS' CHOICE*

2019

LA REVUE DU VIN DE FRANCE 92+/100
2021

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

2020

GUIDE VERT RVF 2023 93pts



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