

Côte de Beaune



Chardonnay 2020

GREENWOOD

FINE WINE

Est. 1997

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CHASSAGNE-MONTRACHET

Premier Cru

La Maltroie



AU PIED DU
MONT CHAUVE

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 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

Plot located at the foot of the hill on a slightly sloping ground near the center of the village. Rocks called "Loups" peep out in the middle of fairly clayey and heavy soil and highlight the presence of a rupture made up of marl. The soil is deep and has a large useful water reserve. The plot is also surrounded by low stone walls, which strongly reflect the heat. The vines are around 30 years old.

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 10 months in oak barrels (Burgundy 228L barrels and 1HL barrels).



FAMILLE PICARD

Côte de Beaune



Chardonnay

CHASSAGNE-MONTRACHET
Premier Cru
La Maltroie



2011

BETTANE & DESSEAUE 17/20
Printemps 2014

2012

BETTANE & DESSEAUE 18/20
Printemps 2015

WINE ENTHUSIAST 93pts
Roger Voss (Mai 2016)

2013

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

ROBERT PARKER 90/92pts
Neil Martin (Décembre 2014)

WINE ENTHUSIAST 92pts
Roger Voss (Mai 2016)

2014

BETTANE & DESSEAUE 16,5/20
Printemps 2017

BURGHOUND.COM 88/91pts
Allen Meadows (Juin 2016)

ROBERT PARKER 87/89pts
Neil Martin (Décembre 2015)

WINE ENTHUSIAST 94pts
Roger Voss (Janvier 2018)

2015

WINE ENTHUSIAST 94pts
Janvier 2018

2016

BETTANE & DESSEAUE 17/20
Printemps 2018

2018

WINE ENTHUSIAST 94pts
2021

2017

BURGHOUND.COM 91pts
Allen Meadows (Juin 2019)

WINE ENTHUSIAST 92pts
Avril 2020

2019

LA REVUE DU VIN DE FRANCE 93+ /100
2021

WINE ENTHUSIAST 94pts
2021

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

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