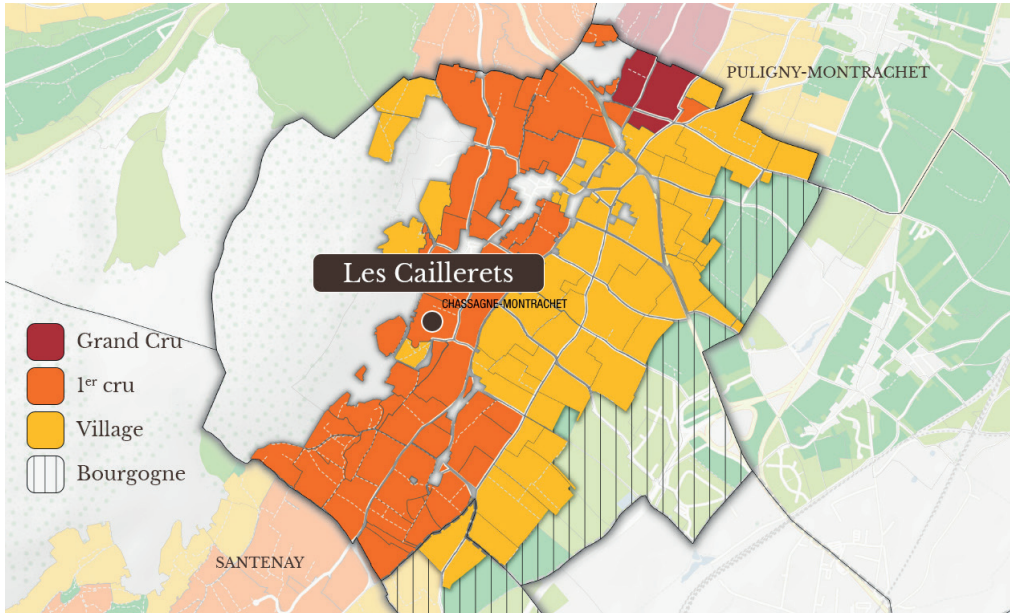


Chassagne-Montrachet

1^{er} Cru Les Caillerets



Source : <https://bourgogne-maps.fr/>

PLOT

Grape variety: Chardonnay

Colour: White

Surface area: 0.66 ha

Exposure: South-east

Soil: Clay and limestone

Vine age: 70 years old



On a steep slope, on a hillside, planted in poor soil, the vine has no other choice than to produce little but to do it well: enduring the dry summers thanks to its deep roots, its work consists of concentrating the best of the terroir (limestone bedrock near the roots and abundant sunshine) in its golden grapes.

TASTING

Ideal drinking window of 5 to 8 years – variable depending on transport and storage conditions.

Ageing potential of 10 years – variable depending on transport and storage conditions.

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