

CHASSAGNE-MONTRACHET

Premier Cru
Les Caillerets



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 on the southern part of the village on the hillside, two hundred meters above sea level. It faces south-southeast. Its sub-soil is made up of hard white rock, very stony. It is very limestony and is covered only by ten to twenty centimeters of clay, mainly composed of white marl. The vines were planted in the early 1990's.

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

Côte de Beaune

Chardonnay 2020



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AU PIED DU
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2011

BETTANE & DESSEAUE 16/20
Printemps 2014

2012

BETTANE & DESSEAUE 17,5/20
Printemps 2015

2013

BETTANE & DESSEAUE 17,5/20
Printemps 2016

BURGHOUND.COM 89/92pts
Allen Meadows (Juin 2015)

ROBERT PARKER 87/89pts
Neil Martin (Décembre 2014)

2014

BETTANE & DESSEAUE 17/20
Printemps 2017

BURGHOUND.COM 90/93pts
Allen Meadows (Juin 2016)

WINE ENTHUSIAST 88pts
Roger Voss (Janvier 2018)

2015

BURGHOUND.COM 90pts
Allen Meadows (Juin 2017)

WINE ENTHUSIAST 93pts
Janvier 2018

2016

BETTANE & DESSEAUE 17/20
Printemps 2018

2017

BETTANE & DESSEAUE 17/20
2020

WINE ENTHUSIAST 92pts
Avril 2020

2018

WINE ENTHUSIAST 94pts
2021

2019

LA REVUE DU VIN DE FRANCE 94+/100
2021



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FAMILLE PICARD