

# CHASSAGNE-MONTRACHET En Pimont

## About the vintage:

A hot and dry year, which will have known three heatwaves: end of June, July, end of August. The sanitary condition were perfect and the quantities produced were moderate due to the lack of water that summer. The white wines are rich and ripe, but fine and well balanced, the grapes having retained a good level of tartaric acid. Great vintage for the Pinot Noir which produced intense, ripe, balanced and very fine wines.

#### **TERROIR**

The plot is located in Chassagne-Montrachet at an altitude of 250 meters. It is a calcareous brown soil, poor, very shallow and we observe outcrops of limestone rocks from Ladoix and stones from Dijon Corton. Most of the vines were planted in the mid-1970s.

### 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).

#### GREENWOOD

FINE WINE

Est. 1997

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2011		2015	
BETTANE & DESSEAUVE Printemps 2014	16/20	<b>BETTANE &amp; DESSEAUVE</b> 2018	15/20
2012		WINE ENTHUSIAST Roger Voss (Janvier 2018)	89pts
BETTANE & DESSEAUVE Printemps 2015	15/20	SAKURA Avril 2018	Argent
WINE ENTHUSIAST Roger Voss (Mai 2016)	91pts	2017	
2013		BURGHOUND.COM Allen Meadows (Juin 2017)	88/91pts
BURGHOUND.COM Allen Meadows (Juin 2015)	89pts	WINE ENTHUSIAST Avril 2020	90pts
ROBERT PARKER Neil Martin (Décembre 2014)	87/89pts	2018 WINE ENTHUSIAST	92pts
<b>WINE ENTHUSIAST</b> Roger Voss (Mai 2016)	90pts	2021 2019	92pts
2014		WINE ENTHUSIAST	92pts
BETTANE & DESSEAUVE Printemps 2017	15/20	2021	•
BURGHOUND.COM Allen Meadows (Juin 2016)	88/90pts	GUIDE DES MEILLEURS VINS DE FRANCE 2022 La Revue du Vin de France	91pts
JANCIS ROBINSON Janvier 2017	16,5+	2020	
WINE ENTHUSIAST Janvier 2018	89pts	<b>BOURGOGNE AUJOURD'HUI</b> 2021	16,5/20