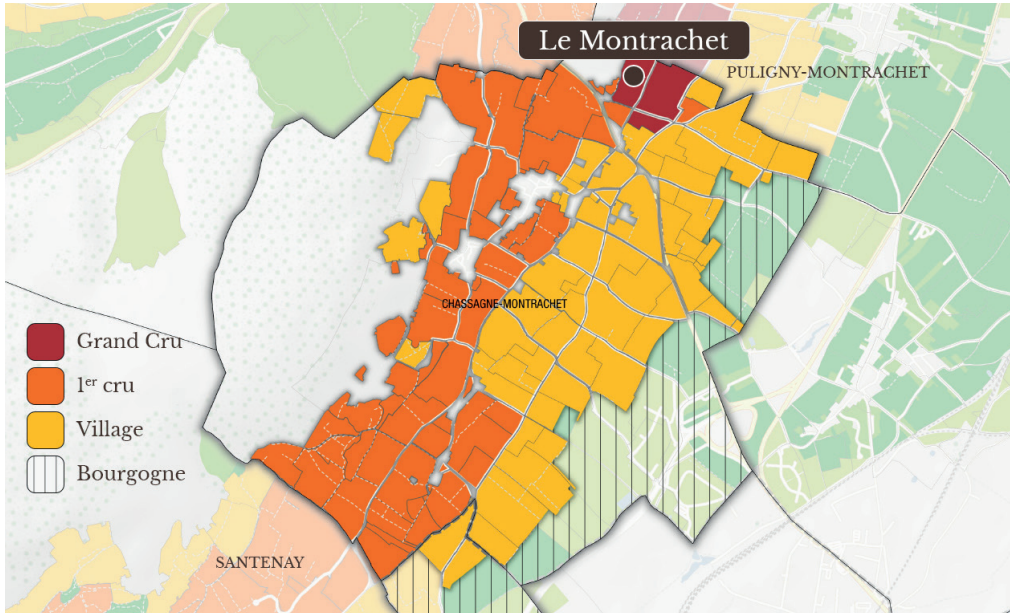


## Le Montrachet

### Grand Cru



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

#### PLOT

**Grape variety:** Chardonnay

**Colour:** White

**Surface area:** 0.091 ha

**Exposure:** South

**Soil:** Clay and limestone

**Vine age:** 90 years old



A complementary cuvée to “Sous la Velle” vinified by blending other grapes produced at the eastern and western ends of Meursault at Les Pelles-Dessus and Les Vireuils-Dessous, which provide a balance of fruit and minerality.

#### 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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