

Côte de Beaune



Chardonnay 2016

GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

CHASSAGNE-MONTRACHET

Premier Cru

Les Chaumées



AU PIED DU
MONT CHAUVE

About the vintage:

After a mild winter, we haven't expected that spring would be marked by a polar cold, which affected the vineyard at the end of April and caused an episode of frost unprecedented in its scope. Fortunately, the vine resumed its cycle thanks to the return of the sun and the heat in June. Flowering, fruit set and maturation went smoothly, and also thanks to a beautiful late season. Great balances on the palate, which confer elegance, finesse and structure to the wines, for white as for red. They make up the unexpected signature of this vintage.

TERROIR

This terroir is located on a mid slope, the soil is brown and greatly composed with limestone. We also noticed some outcrops of Ladoix limestone and rocks from Dijon Corton. The area is very steep, with almost no clay: the vine suffer constantly during the hot seasons. The vines are around 40 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

2016

CHASSAGNE-MONTRACHET

Premier Cru
Les Chaumées



AU PIED DU
MONT CHAUVE

2011

BETTANE & DESSEAUE 16,5/20
2020

2012

BETTANE & DESSEAUE 17/20
2015

2013

BURGHOUND.COM 90/92pts
2015

2014

BETTANE & DESSEAUE 14,5/20
2017

BURGHOUND.COM 90/92pts
2016

JANCIS ROBINSON 17,5pts
2017

WINE ENTHUSIAST 93pts
2018

2015

BETTANE & DESSEAUE 17/20
2018

WINE ENTHUSIAST 94pts
2018

BURGHOUND.COM 91pts
2017

2017

BETTANE & DESSEAUE 17,5/20
2020

WINE ENTHUSIAST 91pts
2020

BURGHOUND.COM 91pts
2019

2018

WINE ENTHUSIAST 95pts
2021

2019

LA REVUE DU VIN DE FRANCE 93/100
2021

2020

BOURGOGNE AUJOURD'HUI 16,5/20
2021

GREENWOOD

FINE WINE

Est. 1997

www.greenwoodfinewine.dk • Tlf. 33 12 13 19

FAMILLE PICARD