

Côte de Beaune



Chardonnay 2018

GREENWOOD

FINE WINE

Est. 1997

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CHASSAGNE-MONTRACHET

Premier Cru
Les Macherelles



About the vintage :

The 2018 vintage was full of richness, marked by the great maturity of the grapes with great ageing potential. Thanks to the rain at the end of August, the vines gave both abundant and very good quality yield. The white grapes were ripe, rich and powerful. Tasted a few months after the bottling, the wines tend to settle down, keeping the richness of the fruit, and developing a slight toasted and mineral reduction notes, typical of great Chardonnays. The Pinots Noirs were very ripe, with a dark ruby color and a strong tannic structure: on some vintages they sometimes take on southern accents!

TERROIR

The domaine owns several small plots of this premier cru terroir located at the foothill, which half of the vines are more than 65 years old. The roots are going deep on these plots, the type of soil guarantees a great growing of the vines and a steady ripening of the grapes, without excess water stress, which is an important factor as the last vintages were quite dry. The wines are usually very elegant, balanced, with a great harmony.

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



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AU PIED DU
MONT CHAUVE

2017

WINE ENTHUSIAST 91pts
Avril 2020

2018

WINE ENTHUSIAST 93pts
2021

2019

LA REVUE DU VIN DE FRANCE 92/100
2021

WINE ENTHUSIAST 92pts
2021

**GUIDE DES MEILLEURS
VINS DE FRANCE 2022** 92 pts
La Revue du Vin de France

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