

Côte de Beaune



Chardonnay 2018

GREENWOOD

FINE WINE

Est. 1997

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

CHASSAGNE-MONTRACHET

Premier Cru

Clos Saint Jean



AU PIED DU
MONT CHAUVE

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 plot is located in the center of the village, this "climat" is one of the oldest of Chassagne. This terroir has smooth slopes, south-east facing sun exposure with a very reddish soil (from iron oxyde), the soil is light, shallow with little stones, on the Chassagne stones that peep out. The soil is easily worked, the rocks are rather crumbly. The majority of the vines were planted in the 1940s.

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

**2011**

BETTANE & DESSEAUVE 16/20
2014

2012

BETTANE & DESSEAUVE 15,5/20
2015

2013

BURGHOUND.COM 88/91pts
2015

ROBERT PARKER 88/90pts
2014

2014

BETTANE & DESSEAUVE 15,5/20
2017

BURGHOUND.COM 88/92pts
2016

JANCIS ROBINSON 17,5pts
2017

ROBERT PARKER 87/89pts
2015

WINE ENTHUSIAST 93pts
2018

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2015

BETTANE & DESSEAUVE 16,5/20
2017

WINE ENTHUSIAST 93pts
2018

2017

BETTANE & DESSEAUVE 17/20
2020

WINE ENTHUSIAST 92pts
2020

BURGHOUND.COM 88/91pts
2019

2018

WINE ENTHUSIAST 93pts
2021 *EDITORS' CHOICE*

2019

LA REVUE DU VIN DE FRANCE 92+/100
2021

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