

CHASSAGNE-MONTRACHET

Premier Cru
Les Chenevottes



Côte de Beaune

Chardonnay 2020



AU PIED DU
MONT CHAUVÉ

About the vintage :

A great classic, born of a peculiar year

This vintage 2020, produced in relatively complicated conditions and context for all, was marked by a historical precocity, from the bud to the harvest. The result is absolutely exceptional and remarkably classic! The early flowering season gave rise to hope for an abundant harvest, but the high temperatures of the summer, coupled with the lack of precipitation, caused a significant water deficit. The maturities sometimes arrived on their own timing, just like the flowering season : choosing the date of the harvest required cold blood as well as patience! The peculiar conditions of this vintage have generated new and quite unique balances. The white wines are fruity and express a nice aromatic complexity, with very nice acidities. The red wines stand out for their incredible color ! They are concentrated and have character while keeping a nice freshness that offer gourmet profiles with a focus on black fruits.

TERROIR

This vineyard is located on a plot of about 55 centimeters deep from which we can see a hard and stony horizon. The soil is red, indicating the presence of iron oxide, which corresponds to remnants formed by the hardening of soil found in tropical regions millions of years ago. Five plots spread over various areas of the appellation make up the cuvée.

Age of the vines varies between the 1940s and 2010.

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 12 months in oak barrels (Burgundy 228L barrels and 1HL barrels).



FAMILLE PICARD



Côte de Beaune
Chardonnay 2020

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AU PIED DU
MONT CHAUVE

2011

BETTANE & DESSEAUE 16,5/20
2020

2012

BETTANE & DESSEAUE 17/20
2015

WINE ENTHUSIAST 92pts
2016

2013

BURGHOUND.COM 89/92pts
2015

WINE ENTHUSIAST 92pts
2016

2014

BETTANE & DESSEAUE 16/20
2017

BURGHOUND.COM 90/92pts
2016

WINE ENTHUSIAST 93pts
2018

ROBERT PARKER 88/90pts
2015



GREENWOOD FINE WINE A/S
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2015

BETTANE & DESSEAUE 17/20
2018

WINE ENTHUSIAST 94pts
2018

BURGHOUND.COM 92pts
2017

2016

BETTANE & DESSEAUE 16,5/20
2018

2017

BURGHOUND.COM 90pts
2019

WINE ENTHUSIAST 92pts
2020

2018

WINE ENTHUSIAST 94pts
2021

2019

LA REVUE DU VIN DE FRANCE 92+/100
2021

WINE ENTHUSIAST 94pts
2021

EDITORS' CHOICE



FAMILLE PICARD