

272 BOTTLES
12 MAGNUMS



Premier Cru
CHASSAGNE-MONTRACHET
CLOS SAINT-JEAN

2022

PHILOSOPHY

The importance of terroir. We are happy to be able to illustrate the role terroir plays in Burgundy, in the heart of one of the most prestigious villages renowned for its great white wines, with our two Chassagne-Montrachet Premier Cru cuvées whose personalities, which are so well-defined yet so different, are the reflection of the unique terroirs they hail from.

THE CUVÉE

Located in the centre of the appellation, just at the edge of the village, “Clos Saint-Jean” is one of the best-known Premier Crus in Chassagne-Montrachet. The soil is rather varied: shallow at the top, deeper and composed of red earth closer down to the village. The grapes for our cuvée hail from the latter part, where the 40-year-old vines grow in deep soil made up of limestone marls, yellow and red clay, scree and limestone gravel. This climat is known for yielding rich, deep wines that boast incredible opulence.

VINIFICATION AND AGING

After the grapes were gently pressed as whole bunches, vinification was conducted entirely in new French oak barrels (very fine grain and very light toasting), at low temperatures. The lees were stirred regularly and thoroughly during the first 6 months of ageing, which lends a hint of brioche to the wine. 3 micro-oxygenations were also carried out. Barrel ageing lasted 16 months.



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TASTING NOTES

Deep golden-yellow color. The nose is bold and expressive, showcasing great richness and powerful fruitiness (Williams pear, yellow peach). Mineral notes of flint emerge, followed by a subtle hint of fresh walnut. The palate opens round and opulent, with woody notes of hazelnut and roasted almond. This wine displays structure and precision, perfectly balanced between ripeness and freshness, and will reveal its full character with age.

