



# Chassagne-Montrachet 1er Cru Chenevottes 2021 6x75cl

**Grapes**  
100% Chardonnay

**Region/Appellation**  
Côte de Beaune

**Alcohol by volume**  
13.5%

**Residual Sugar**  
less than 2 g/l

**pH**  
3.28

**Total Acidity**  
6.59 g/l

**Drinking Window**  
2025 - 2035

**Tasting Guide**  
1 2 3 4 5 6 7 8  
Dry Medium Sweet

**Tasting note printed**  
04/04/2025

## Winemaker Notes

The vineyard of Chenevottes is situated on shallow and stony ground and produces wines which become subtle and aromatic with age with good acidity.

## Vineyard

Chassagne-Montrachet, situated in the south of the Côte de Beaune, is one of the 5 villages of the prestigious 'Côte des Blancs'. Oriented East and South East, the soil of the Premiers Crus in Chassagne is mainly composed of clay and limestone. Overhanging the valley which separates the Mont Rachet and Chassagne, Chenevottes vineyard is situated on a shallow and stony ground.

## Winemaking

Manual harvest into small crates to preserve the grape clusters. Grapes are gently pressed and the free-run juice is fermented in oak barrels (of which 30% are new). The wine is aged for around 15 months on fine lees before bottling.

## Vintage

At the end of 2020 the rainfall was abundant and the reserves of water in the soil over the course of winter exceeded the 30-year norm. Winter temperatures swung back and forth between cold snaps and mild weather. The weather remained cool throughout April and on into the end of May and in most areas, it took the vines around a month to recover from the frosts and begin their growth cycle anew. May saw heavy rainfall. Temperatures rose in June and flowering took place in very good conditions mid-month. The pace of the flowering was fast and broadly homogenous across all areas and both varieties. This was a key indicator for the ripening potential for the grapes in the aftermath of the frosts.

## Food match

Perfect with roast white meat or fish, sushi, ceviche, vegetable tempura or hard cheeses.

