Chassagne Montrachet 1er Cru Chenevottes 2021 6x75cl

LOUIS JADOT

Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.28

Total Acidity
6.596886 g/l

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

Tasting note printed
23/11/2024

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

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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

Grilled and Roasted White Meats

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