

Chassagne-Montrachet

Joseph Drouhin®

Origin

Country	France
Wine Region	Burgundy, Cote de Beaune, Chassagne-Montrachet
Winery	Joseph Drouhin

Technical Data

Grape Varieties	Chardonnay
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

Very slow pressing so as to respect fruit. Fermentation under strict temperature control. No added yeasts or enzymes are used. The wine goes directly into barrels after decanting it to reduce sediment.

Ageing

In French oak barrels (25% new) for 12 months.

Description

In Brief

The name comes from "cassanos", a Celtic word used for a place where oak trees grow; "rachel" means a poor, dry, infertile soil - a paradox when thinking of the richness of the Chassagne-Montrachet wines!

Tasting notes

A generous and elegant wine. Light golden colour. Intense nose of flower, brioche and candied lemon aromas, evolving towards nuances of grilled hazelnut and spice as the wine matures. On the palate, the wine is straightforward, with a nice texture and finesse. It has a long aftertaste where floral and gingerbread notes dominate.

Food Pairing

Excellent as an aperitif or paired with lobsters or other seafood, a variety of cheeses, baked trout or delicate chicken dishes.

Notes

