

#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The white wines are powerful and concentrated yet balanced out by a crisp acidity. The aromatic profile exudes notes of freshly cut pear.



#### APELLATION DESCRIPTION

This area was a quarry up until the 12th century. Montrachet's reputation rose in the 17th century thanks to the Cistercian abbey of Maizières and the Lords of Chagny. In 1700, Major Intendent Ferrand advised the Duke of Burgundy by informing him that the kingdom's best wines were grown in this province. The Faiveley family purchased this parcel in 2008 at the same time as the Bâtard-Montrachet Grand Cru parcel.

Exposition : East

Soil : Fine brown soils, hard limestone

Grape Variety : Chardonnay

*Characteristics of our plot*

Surface area : 0 ha 50 a 57 ca [1,25 Acres]

Years the vines were planted : 1980



#### WINEMAKING

The grapes are harvested and sorted by hand. The musts are extracted using a pneumatic press before being settled. Vinification lasts 4 weeks and takes place in French oak barrels (50-60% of which are new oak) in our cellars at consistent, natural temperatures and hygrometry. The wines are stirred frequently in order to keep the wine in contact with the lees and then aged for 18 months. This enables them to retain excellent tension and aromatic complexity as well as a smooth, delicate palate.



#### TASTING

Pale, clear yellow colour and an elegant yet powerful nose combining white and yellow fruits, white flowers (acacia and orange blossom) and freshly baked brioche. The palate is delicate yet distinctive and characterised by aromas of stewed fruits and candied lemon. The finish is fresh and lively with exceptional length.

Serve with : Langoustine, lobster, truffle soup.

Serve at : 12 to 14°C

Cellaring Potential : 15 years or more depending on the vintage

