



Plot on the commune of Chassagne-Montrachet, 250 metres above sea level. Here, the soil is very poor and shallow brown limestone. Here, we can see Ladoix limestone and Dijon Corton stone outcroppings.

The **Vines** are around forty years old and are tended using integrated, eco-friendly techniques; the pruning style is single Guyot, leaving long fruit canes and budding one eye in two, resulting in well-balanced, well-ventilated bunches of grapes. Natural grassing of the soil.

The **grapes** were picked on the 25th of September and taken directly to a pneumatic press. Pressing of the whole bunches lasted 2½ hours. The juice ran into stainless steel vats to settle at room temperature for 12 hours. Then, the must was funnelled into barrels for alcoholic fermentation. Alcoholic fermentation took a month. For maturing, the wine was divided as follows: **20% new oak barrel and 80% 1 to 3 wines old barrels for 15 months**. After 12 months maturing, new oak barrels and a part of the oldest barrels are racked and the wine is transferred to a 68 Hl wooden tank for 4 months. The barrels left are racked and transferred in a stainless steel tank. Light filtration before bottling in April 2016.

Complex **nose** which associates fresh brioche and citrus aromas such as green lemon and grapefruit.

Straight and sharp **mouth**. Pure and fresh wine. This wine as makes us salivate thanks to its minerality. This wine perfectly represents its terroir.

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