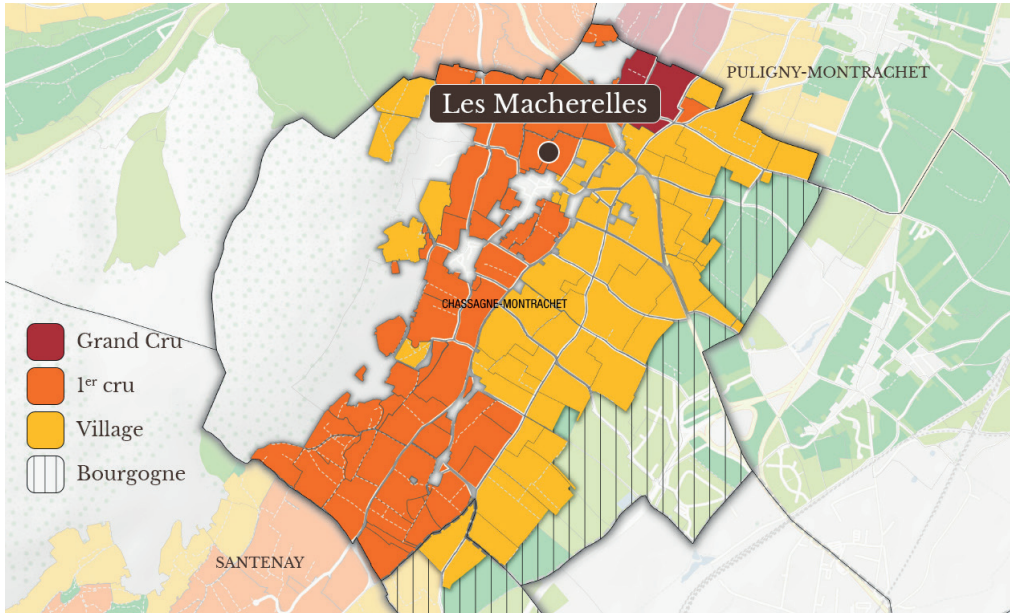


Chassagne-Montrachet

1^{er} Cru Les Macherelles



Source : <https://bourgogne-maps.fr/>

PLOT

Grape variety: Chardonnay

Colour: White

Surface area: 0.50 ha

in a single plot

Exposure: East

Soil : Clay and limestone

Vine age: 35 years old



A fine plot bordering the northern residential area of the village, adjacent to the “Chenevottes” and the “Vergers”. There are at least two explanations for the name “Macherelles”: it could be either an edible plant that grew there in ancient times, or the feminine form of “Machuré”, as inhabitants of the village are called. The first layer of soil is composed of clay drained by rain from the top of the hill. Digging down, there are limestone elements into which the roots of the vines have burrowed in search of water and nutrients from the soil.

TASTING

Ideal drinking window of 5 to 8 years – variable depending on transport and storage conditions.

Ageing potential of 10 years – variable depending on transport and storage conditions.

ALCOHOL ABUSE IS BAD FOR YOUR HEALTH, PLEASE CONSUME IN MODERATION

W W W . D O M A I N E - A M I O T . C O M