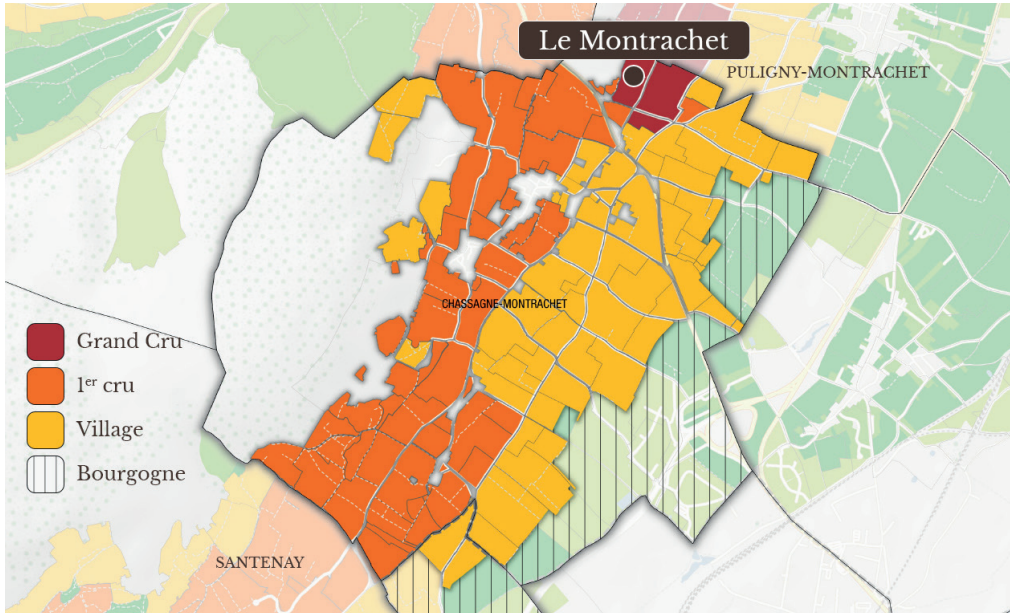


Le Montrachet

Grand Cru



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

PLOT

Grape variety: Chardonnay

Colour: White

Surface area: 0.091 ha

Exposure: South

Soil: Clay and limestone

Vine age: 90 years old



A complementary cuvée to “Sous la Velle” vinified by blending other grapes produced at the eastern and western ends of Meursault at Les Pelles-Dessus and Les Vireuils-Dessous, which provide a balance of fruit and minerality.

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

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