DOMAINE PIERRE VINCENT

Chassagne-Montrachet 1er Cru LES CHAUMÉES

Vineyard

Grape Variety : Chardonnay.

Surface : A parcel of 0.1959 ha.
Planted between 2001 and 2004.

Soil : Very little arable land and an extremely well-drained soil that results in early ripening for these vines.
Eastern orientation.

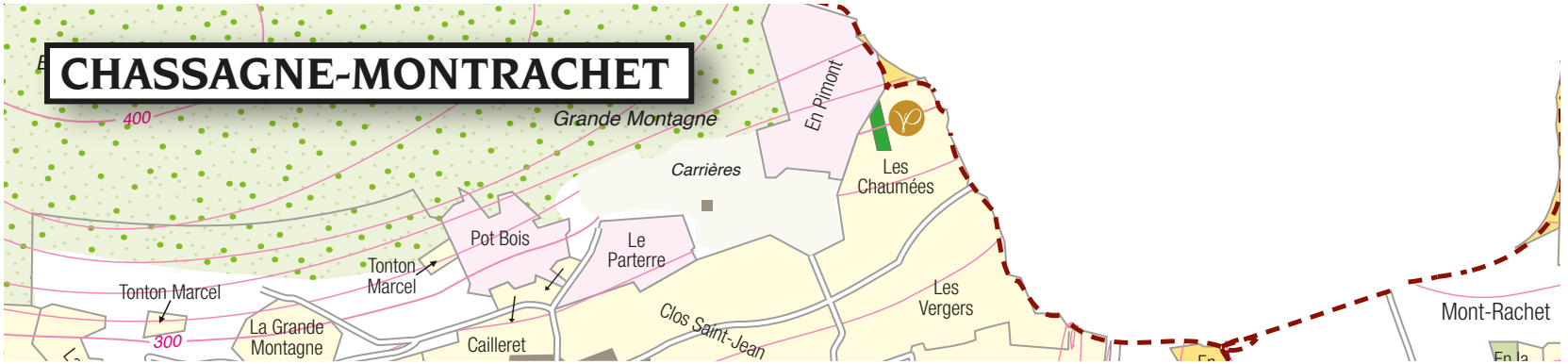
Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

In the regional Burgundy dialect, Les Chaumes/Chaumé(e)designate large plateaux with sparse vegetation, uncultivated or fallow land, or poor pasture generally situated on arid plains. It is derived from the medieval Latin CALMIS or CALMA meaning "rocky plateau, wilderness, or grassland". These spaces formed natural barriers against erosion in case of violent storms.

Vinification

Long, gentle pneumatic pressing, followed by overnight settling.

Alcoholic fermentation takes place partially in stainless steel vats. The wine is then transferred into barrels for malolactic fermentation and maturing for 12 months. It is then racked into stainless steel vats and aged for a further 6 months before bottling.



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