

Chassagne-Montrachet LA PLATIÈRE



Grape Variety: Chardonnay.

Surface: A parcel 0.34 ha.

Planted in 1990.

Soil: Limestone clay

South-east orientation in the direction of the Abbey of Morgeot.

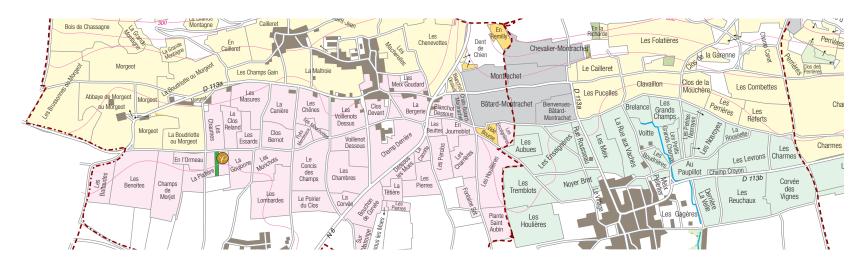
Soils are tilled then grassed over. Minimum treatments. Manual harvest with systematic sorting. Precise choice of harvest date based on maturity checks.

It is a long parcel parallel to another equally long parcel called the Champs de Morjot, just below the village. These were ancient fields.

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 (around 15% new) 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.





DOMAINE PIERRE VINCENT