

# **CHASSAGNE-MONTRACHET**

## Richness and roundness



#### **PRESENTATION**

Very chalky terroir with orange/red-coloured, fairly stony and well exposed East/South-East soils.

## VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

#### VINIFICATION

Harvesting by hand, direct pressing, not much settling, fermentation with indigenous yeasts, ageing in barrels for 12 months then transfer to vats after racking. Light filtration through earth or fining depending on the vintage. Gravity-fed bottling.

### TASTING & PAIRING

Floral aromas and lovely volume on the palate. Suggested food pairing: sole meunière and split pea purée.

## KEY INFO

Region: Bourgogne Varietal: Chardonnay Colour: white

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Winery and tasting (by appointment)
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