



LÉONCE BOCQUET



Chassagne-Montrachet

- Region **Côte de Beaune**
- Village **Chassagne-Montrachet**
- Appellation **Chassagne-Montrachet**
- Climate
- Varietal **Pinot Noir**

VINIFICATION AND VINTAGE

This wine is done according to the traditional method with maturation and ageing in oak barrels for 15 months (half new and half one-year old barrels). The barrels are made of French oak and selected by our in-house experts.

2018 may be considered the perfect vintage, combining good volume and excellent quality. It was the warmest year of the 21st century. In terms of sunshine, it ranks second after 2003. Precipitation was slightly inferior: winter was wet but spring and summer were dry, however with a few local occasional storms which brought some welcome rain. After the very low yields experienced in 2016 and 2017, the vines' vigour was renewed and weather conditions proved to be extremely favourable for the production of numerous bunches of grapes.

TASTING NOTES



Intense ruby red colour, limpid and brilliant.



Opulent nose with lot of red fruits (cherry, wild strawberry, red currant and raspberry). Some fur and spicy notes complete this bouquet.



A lot of volume in the mouth with some expressive tannins that gives a tasty texture and an exciting complexity.



Ideal with spice crusted prime rib, chicken curry or chocolate mousse with espelette pepper.



14 °C to 16°C



5 to 15 years.

THE VINEYARD

Located in central Burgundy in the southern portion of the Côte de Beaune, the Chassagne Montrachet appellation (835 acres) together constitutes, with Meursault and Puligny-Montrachet, the prestigious « golden triangle ». The world's best Chardonnay comes from this area. The sloping vineyards are orientated east-southeast on clay and marly limestone on a bedrock of hard Jurassic limestone. This particular geology gives this wine such a beautiful and respectable minerality and good density of fruit.