




ZAIZON 



Wine: Chassagne Montrachet 1^{er} cru « Morgeot Vigne Blanche »
Domaine: Chateau de la Maltroye
Guide Parker 2008 page 566 & 569 - Producteur & Négociant "Bon****"
Cité Guide "Les Meilleurs Vins de France 2011" - page 298 - 2 étoiles
Guide RVF 2012 - 2 étoiles page 283
Guide Hachette 2013 page 555 -1 étoile
Vintage: 2009
Grape: Chardonnay 100%
Alcohol: 13%

Under his passion towards wine and his family business, several years ago, Mr. Jean Pierre Cournut took over the ownership of this prestige domaine. 15 Ha's of vineyards are now under his possession, of which exist some of the most famous appellations, such as the « Clos du Château » under exclusivity. Red wine like white wine, they are rewarded and mentioned over several years by some of the most well known competitions and wine guides. Located in between Puligny-Montrachet and Santenay, the vineyard has been recognized and appreciated due to the quality of the products.

Vinification & maturing

The grapes have been picked by hand and immediately pressed at low pressure. Long alcoholic and malolactic fermentation (over a 3 months' period) to give a good body to the wine. Maturation in stainless steel vats for a maximum freshness both on the nose and on the palate.

Tasting notes

Pretty pale yellow in colour. This wine of good intensity offers aromas of yellow fruits and nuts.

We remark an increase of aromas' intensity.

The attack is soft and rich. We can identify the same types of aromas presented both in the nose and in the mouth. Long delicious finish.

Food pairing

Foie gras, cold starters, fish in creamy sauce, charcuterie and white meat in sauce.

Serving temperature

11-12°C

(Indeholder sulfitter)

