



Wine: Chassagne Montrachet
 Domaine: Chateau de la Maltroye
 Vintage: 2011
 Grape: Pinot Noir 100%
 Alcohol: 13%

Under his passion towards wine and his family business, several years ago, Mr. Jean Pierre Cournot 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 100% destalked. Cold maceration at first for a maximum extraction of the colour. Long alcoholic fermentation in open vats (14 days) and maturation for 13 months in French oak barrels (35% new oak barrels).

Tasting notes

Brilliant with purplish highlights, this wine has a well coloured Pinot Noir. Aromas of wild strawberry, gooseberry and raspberry. Notes of animal and spice complete the bouquet. In the mouth, the wine has real substance and shows the same complexity that we find with the olfactory analyses. Its delicious fleshiness partly conceals tannins which, though somewhat austere in youth, give way with maturity to a concentrated and taste-filled structure, intriguing in its complexity.

Food pairing

Red meat roasted or grilled lamb, medium strong cheese.

Serving temperature

14-16°C

(Indeholder sulfitter)

