

Romane & Clément

Chassagne-Montrachet



Region, Appellation, Sub Appellation: Bourgogne, Côte de Beaune, Côte d'Or

Grape: 100% Chardonnay

Vinification: Sustainable, Hand-picked

Fermentation: Cold Maceration, Stainless steel temperature-controlled tanks

Aging: Wine is aged on fine lees for 16 months. Bottling takes place without fining and with light filtration to preserve the wine's brightness.

Grape varieties : Chardonnay

Alcohol : 13.5%

Tasting notes :

The wine exhibits a white gold color. Its nose is intense and straightforward, with aromas of flint and pear. The oakiness is subtle and fresh. It delicately unfolds with hints of menthol and fresh apricot. The initial taste is not overly acidic, yet it is fleshy and elegant. Flavors of white flowers and yellow fruits emerge in the mid-palate. The finish is precise, with a remarkably long and crystal-clear persistence.



Sustainable

