

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.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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