

# Chassagne-Montrachet « Les Caillerets » Premier Cru

## IDENTITY

Classified as a "Première Cuvée" in 1855, this is one of the most sought after appellations. It is believed that the name originates from the large number of pebbles ("*cailloux*") to be found in the local soil. Wherever such a denomination is to be found, whether it's at Puligny-Montrachet, Volnay or Meursault, it is associated always with the best *lieux-dits*.



**Appellation:** Chassagne-Montrachet "Les Caillerets" 1<sup>er</sup> Cru AOC

**Area:** 10,609m<sup>2</sup>

**Production:** 670 cases

## VITICULTURE

**Grape variety:** 100% Chardonnay – white wine

**Pruning:** Guyot simple

**Average age of the vines:**

**Cultivation:** Ploughing (no herbicides) - Compost as necessary

**Vineyard protection:** Supervised control

## TERROIR

**Parcel:** Located at the southern end of the "En Caillerets" sector

**Soil :** Shallow, very pebbly soil on Bathonian debris

**Topography:** Steep slope conducive to erosion

**Altitude:** 300 to 310 metres

**Exposure:** Good exposure facing south-east

## VINIFICATION

The grapes are hand-picked and immediately brought to the vat room where they are sorted (to remove leaves and any unripe or damaged grapes) and delicately pressed (in a pneumatic winepress). The must (or juice) is then kept in vats for 24 to 48 hours for static settling. After this initial natural clarification, the must is then put into oak barrels, where the alcoholic and malolactic fermentations take place naturally, without the addition of cultured yeast and at their own pace, at cellar temperature (18°C).

## BARREL AGEING

When the malolactic fermentation is complete, the wines are racked and brought down to the underground cellars to continue their barrel ageing at a temperature of 10-12°C. The wine ages on its fermentation lees in 228-litre French oak barrels (from the Tronçais and Allier forests), with one third new barrels every year. The wine stays in barrel for a total of 18 months.

## BOTTLING

At the end of barrel ageing, the wine is fined with casein to guarantee quality and clarity. The final blend is made from various barrels after the last racking. This blend is lightly filtered and then bottled at the *Domaine*.