

# Chassagne-Montrachet « Les Champs Gain » Premier Cru

## IDENTITY

Classified a "Première Cuvée" in 1855.

There are two possible explanations for the name of this *lieu-dit*: either the French word *regain*, meaning fertile soil where grass grows after the harvest, or arable land that has taken the place of trees after deforestation (the French word *champ* means "field", and *gain* means, as in English, something that is won or earned).



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

**Area:** 2262m<sup>2</sup>

**Production:** 95 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 on the southern edge of the village just below Les Caillerets, overlooking the Chassagne-Montrachet village vineyard, *Les Masures*, from which it is separated by the road to Santenay

**Soil :** Stony, shallow clay soil in the slope part of the vineyard and lighter at the bottom part, with rocky outcrops in the middle

**Topography:** Gentle slope

**Altitude:** 230 metres on average

**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*.