



**JEAN-BAPTISTE
JESSIAUME**

Grands Vins de Bourgogne

CHASSAGNE-MONTRACHET

VILLAGE



- ◆ **APELLATION :** At the south of the Côte de Beaune, Chassagne-Montrachet alongside Puligny the undisputed prince of every dry white wine created: the divine Montrachet. This large and beautiful hillside elevates the two Burgundy grape varieties to greatness. Pinot Noir and Chardonnay flourish side by side here as a result of the complexity of the soil. Substantial quarries of marble stone form a rocky front: in Paris the Trocadéro, and more recently the Louvre Pyramid, solicit this pink or beige slabbed stone. Between an altitude of 220 and 325 metres, from the summit the land successively comprises: steep rauracians, a Callovian embankment with reflections of Argovian marl and Bathonian limestone. According to Climats (localities to unique qualities), it involves chalky and stony, marly or sandier soil.
- ◆ **GRAPE VARIETY :** 100 % Pinot Noir
- ◆ **SURFACE :** 0.48 hectares
- ◆ **SOIL :** Calcareous clay
- ◆ **VINIFICATION :** 50% destemmed and 50% entire manual harvesting, rigorous selective sorting. Temperature regulation. Vatting for 30 days. Matured for 15 months of which 12 in barrels (10% new barrels).
- ◆ **TASTING :** A bright red colour with violet reflections. A pleasant aromatic intensity with a gourmet bouquet of red fruit (cherries, Morello cherries & wild berries) and floral (violet) notes on the nose. A supple attack, structured & velvety tannins, fine liveliness that brings freshness and a rounder finish in the mouth.
- ◆ **AGING POTENTIAL :** 7 to 12 years
- ◆ **SERVING TEMPERATURE :** 15 degrees
- ◆ **PAIRING :** Roasted, grilled or marinated red meats, cheeses.

“Entrer en résonance avec le terroir”

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