



**JEAN-BAPTISTE
JESSIAUME**

Grands Vins de Bourgogne

CHASSAGNE-MONTRACHET 1^{ER} CRU

MORGEOT



- ◆ **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 % Chardonnay
- ◆ **SURFACE:** 0.29 hectares
- ◆ **SOIL:** Calcareous clay
- ◆ **VINIFICATION:** 100% manual harvest, upon arrival at the winery the grapes are directly pressed without crushing. After a light settling the musts are directly placed into barrels. Matured for 15 months of which 12 in barrels (10-15% new barrels).
- ◆ **TASTING:** Coloured with golden reflections. Its nose is a subtle mix between notes of white flowers and honey. Ample in the mouth with a nice structure.
- ◆ **AGING POTENTIAL:** 10 years
- ◆ **SERVING TEMPERATURE:** 13° C
- ◆ **FOOD AND WINE PAIRING:** Poultry prepared with sauces or roasted, lobster, seafood, sweetbread.

“Being in tune with the land”

JEAN-BAPTISTE JESSIAUME

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