Charodon

Chassagne-Montrachet



ABOUT THE ESTATE

- Charodon was founded in 2010 by Louis Vallet, whose Gevrey-Chambertin-based family has deep roots in Burgundy.
- Louis brings both local and global expertise to this project, as prior to 2010, he worked in Burgundy and internationally.
- All land is leased on long-term contracts and farming is organic.
- Winemaking is largely hands-off, with indigenous yeast fermentation and long aging in French oak.These wines are characterized by not only their upfront appeal, but also their ability to evolve and gain complexity.

APPELLATION
Chassagne-Montrachet

SUB-REGION
Côte de Beaune

GRAPE VARIETY
100% Chardonnay

FARMING
Sustainable

SOIL
Clay-limestone

VINEYARDS & VITICULTURE
From a village just below Champs Gain.

HARVEST & VINIFICATION
Slow and gentle whole-bunch pressing in a pneumatic press. 36 hours setlling in tank before racking straight to the barrels with the fine lees. Fermentation with wild yeast for six months in barrel . Full malolactic fermentation in barrels. Total time in barrel before bottling is 14 months. 100 % French oak, 50% new. No filtration before bottling.

ALCOHOL BY VOLUME
12.5

PACK SIZE
12x750mL