

## 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 lead on long-term contracts and farming is organic.
- Winemaking is largely hands-off, with natural 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 settling 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

