



Jean-Claude RAMONET

Chassagne-Montrachet 1er Cru Les Ruchottes

Pierre Ramonet had a peasant background and became a legend by creating one of the finest *domaines* in Burgundy through sheer hard work and a genius for wine. The wines of Ramonet are in a class of their own, Jean-Claude and Noël are the third generation producers of the *domaine* known for producing wines of overall consistency and excellence. The Chardonnays of Ramonet are among the most age-worthy of the Côte de Beaune and their Montrachet is unheralded. The wines of Ramonet show concentrated, complex fruit character with mineral expression from limestone soils, and a creamy, elegant texture. Located just north of La Romanée, this plot is 2.9 acres.

Appellation: Chassagne-Montrachet Premier Cru

Varietals: Chardonnay

Color: Pale Straw

Aroma: Ripe white orchard fruit aromas with oak and mint nuances.

Taste: Ripe apples and pears with bright citrus.

Structure: Medium-bodied, luscious and opulent.

Fermentation: After the grapes are hand harvested and pressed, fermentation takes place in tanks before being transferred to barrels. All wines undergo native fermentation. Ramonet believes that the gross lees contribute good elements to the wine so they do not allow them to settle out after pressing.

Aging: 12 months in 40% new oak

Alcohol: 13.5%

Features & Benefits

- One of the most recognized producers of Chassagne-Montrachet.
- Unparalleled quality puts Ramonet as the true leader of Chassagne-Montrachet.
- Only a few producers make wine from this *lieu dit*.

Competitive Set:

- Bernard Moreau, Paul Pillot, F&L Pillot