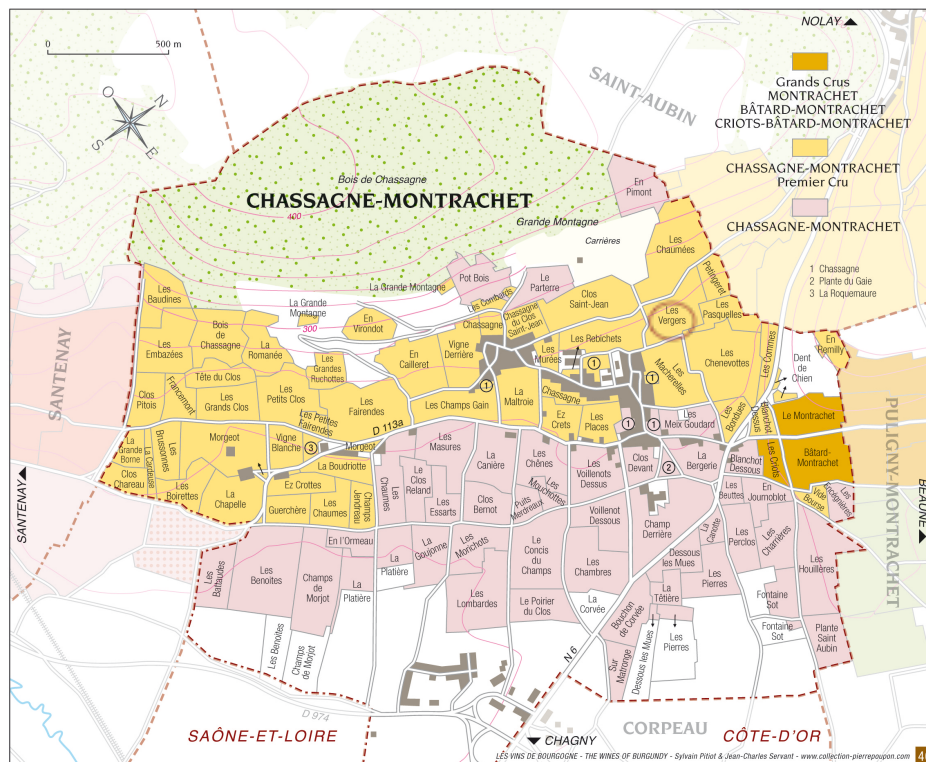




Jean-Claude RAMONET

Chassagne-Montrachet 1er Cru Vergers Blanc



Appellation: Chassagne-Montrachet

Variety: Chardonnay

Soils: Limestone base with hematite iron concretions

Surface: 1.3 acres

Vines Planted: 1944

Oak Aging: 12-15 months in 60–65% new oak

East-facing vineyard adjacent to Chaumées is comprised of 40 rows sitting atop limestone mixed with iron concretions. Enticing aromas of pure white orchard fruits, citrus and salty minerality lead to layered, juicy flavors of pear, apple, peach and lemon. Well-balanced with a powerfully intense mid-palate, silky texture and long finish. Greater depth and concentration will evolve with additional cellar aging.