

Domaine Jean-Noël Gagnard,
Chassagne-Montrachet 1er Cru `Les Caillerets` 2018
Chassagne-Montrachet, Burgundy, France



PRODUCER

This famous domaine has been run by Caroline Lestimé, Jean-Noël's daughter, since 1989. Its 12.5 hectares of outstanding vineyards have been certified organic since 2014, and are now run biodynamically, though are not yet certified as such. Most of the estate's vineyards are in the heart of Chassagne, with one vineyard in the Hautes Côtes de Beaune, which looks down on St. Aubin and was planted in 2015. The wines are, in the best sense of the phrase, 'low intervention' wines, with each expressing the character of its site.

VINEYARDS

The vineyard for this wine is located in the heart of Chassagne at an altitude of 300 metres above sea level. The vines are Guyot-trained and planted on a moderate hill facing east. The soils here are stony calcareous clays which are enriched with biodynamic composts at the end of every winter.

VINTAGE

The 2018 vintage started with good levels of winter rainfall, replenishing the soil moisture content. After a cold February and a rainy March, conditions in April were warm and dry, allowing the vineyard growth to catch up after the earlier delays. Flowering occurred under perfect conditions and summer brought consistently warm, sunny days through to harvest, which took place on August 26th.

VINIFICATION

The grapes were harvested by hand and hand-sorted in the winery before being whole-bunch pressed. Fermentation took place using native yeasts in oak barrels, of which 30% were new. The wine spent 19 months in oak before bottling.

TASTING NOTES

The 'Les Caillerets' is a wine of superb class and poise with a distinctive saline minerality. Elegant and well-structured with layers of citrus and apricot fruit, it promises great ageing potential.

Grape Varieties	100% Chardonnay
Winemaker	Caroline Lestimé
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan