



Chassagne-Montrachet 1er Cru Les Caillerets 2019

BACKGROUND

The intimate Domaine Coffinet-Duvernay is located in the illustrious village of Chassagne, in the southern Côte de Beaune. The estate is owned by Philippe Duvernay and his partner Laura Coffinet who set out on their winemaking venture with just seven vineyards, including the Grand Cru Batard Montrachet. The estate encompasses seven hectares across the appellation in total, four of which are dedicated to its outstanding white wine, in particular Chassagne Chardonnay, and three are dedicated to red. This specialist estate produces beautifully crafted wines that capture the intense aromas and flavor of their distinguished terroir like few other boutique wineries in the region. Capable of aging for decades, these impeccable wines have never been available in the United States before now.

TERROIR & VINTAGE NOTES

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WINEMAKING & AGING

Chassagne's 1er Cru Les Caillerets is noted for the large numbers of limestone rocks called cailloux which litter the surface of the soils. Sitting at the northern end of the village, Les Caillerets sits on a bedrock of dense limestone marble, as can be seen in the quarry just above the vineyard site. The wine is aged 15 months in 1/3 new oak barrels.

TASTING NOTES

The vineyards at Coffinet-Duvernay's 1er Cru Les Caillerets are 70 years old, producing an intense, powerful, mineral driven wine of great focus and depth. Wet stones mingle with herbal notes in the nose, with an old-vines concentration of ripe pear, apple, and subtle nutty tones. Delightful with chicken or gamebirds such as pheasant. It is a superb complement to mushroom sauces, and works well with Coq au Vin. Its distinctive minerality also complements ham and pork roasts.



ORIGIN

Chassagne-Montrachet AOC,
Burgundy, France

GRAPE VARIETIES

100% Chardonnay

SIZES

750ml

TECHNICAL DETAILS

ABV: 13.5%, Closure: Cork

WINEMAKER

Philippe Duvernay

