

*Château de Cîteaux*  
Philippe BOUZEREAU



## CHASSAGNE-MONTRACHET VILLAGE

**SURFACE:** 0,25 ha  
**PLANTATION:** 1972  
**GRAPE:** Pinot Noir  
**KEEPING TIME:** until 8 years.

**GEOLOGY:** Clayey, deep soil.

**CULTURE:** Total ploughing , no chemical weeding. Phytosanitary control.

**WINE MAKING AND AGEING:** 25 days of maceration in thermorgulated vat, including 12 days of pre-fermentation at 12 °C. Regular punchings of the cap and pumpings over the must. Bottling after 18 month ageing in oak barrels. Light clarification.

**TASTING AND SERVICE:** Bright red - rubis colour. Rich and intense nose, with raspberry and redcurrent notes, mind spicy notes. Nice attack. Fruity mouth, until the end. Tenderness. Service between 12° to 14° with a beef carpaccio or chicken stew.