



# Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

## BEAUNE "MONTÉE ROUGE" CHARDONNAY

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This 35-year-old plot, of 50 are 90 ca (about 1.9991 acres), faces east on a soil of "grèzes litées" (stratified scree). It has a steep slope (you quickly get red climbing it!). It is partially terraced for better exposure to sunlight, and is worked entirely by hand by Emmanuelle-Sophie. The ground is covered with grass to prevent erosion, encourage flora and promote mycorrhization. A portion of the plot (38 ares, about 0.9390 acres) is planted with the Chardonnay varietal.

Grapes are picked entirely by hand, destemmed and then gently pressed with our pneumatic press to obtain a pure juice. The alcoholic vinification is started in vats and is then finished in barrels, 30% of which are new.

This Beaune is full of delicacy, with a floral nose (white flowers, acacia, honeysuckle), notes of fresh almonds and slightly spicy (cinnamon) accents.

Pale gold in colour, alluring, silky and very delicate on the palate, with aromas of vineyard peaches.

With food:

*Perfect with scallop and gamba lasagna, leek fondue, salmon tartare with citrus confit, langoustine carpaccio.*

*Delicious with cheeses such as Tomme de Brebis, Mont d'Or, Rocamadour, Chevrotin, Mâconnais.*

*Or, for dessert, a pancake with Soignon goat's milk yoghurt, cheesecake with chestnut cream and goat's milk fromage frais, or chilled goat's milk chocolate mousse in a glass.*

*Serve between 12 and 14°.*

