

# Charodon

## Chassagne-Montrachet

### ABOUT THE ESTATE

- Charodon was founded in 2010 by Louis Vallet, whose Gevrey-Chambertin-based family has deep roots in Burgundy.
- Louis brings both local and global expertise to this project, as prior to 2010, he worked in Burgundy and internationally.
- All land is lead on long-term contracts and farming is organic.
- Winemaking is largely hands-off, with natural yeast fermentation and long aging in French oak. These wines are characterized by not only their upfront appeal, but also their ability to evolve and gain complexity.

### APPELLATION

Chassagne-Montrachet

### SUB-REGION

Côte de Beaune

### GRAPE VARIETY

100% Chardonnay

### FARMING

Sustainable

### SOIL

Clay-limestone

### VINEYARDS & VITICULTURE

From a village just below Champs Gain.

### HARVEST & VINIFICATION

Slow and gentle whole-bunch pressing in a pneumatic press. 36 hours settling in tank before racking straight to the barrels with the fine lees. Fermentation with wild yeast for six months in barrel . Full malolactic fermentation in barrels. Total time in barrel before bottling is 14 months. 100 % French oak, 50% new. No filtration before bottling.

### ALCOHOL BY VOLUME

12.5

### PACK SIZE

12x750mL