



Maison du Chancelier Côte de Beaune Blanc Les Monsnières



- Elsa & Cédric Ehrhart have founded an estate in Beaune that looks to tradition to propel it forward.
- Farming is entirely organic, done on a combination of owned land and longterm contracted plots.
- The fully refurbished winery is gravity fed and prioritizes minimal intervention.
- Whites are barrel fermented, vinified without sulfur and see long lees aging.
- Red are fully destemmed and fermented in stainless steel and barrel, also with long lees aging and no sulfur additions.

APPELLATION

Cote de Beaune

SUB-REGION

Côte de Beaune

GRAPE VARIETY

100% Chardonnay

FARMING

Sustainable, Organic (Ecocert)

SOIL

Clay and limestone

VINEYARDS & VITICULTURE

Located at the top of the hillside, this plot has stony limestone soil.

HARVEST & VINIFICATION

Vinified in 228- and 350-liter oak barrels.

ALCOHOL BY VOLUME

12.5

PACK SIZE

6x750mL



