



Domaine BADER-MIMEUR

## CHÂTEAU DE CHASSAGNE-MONTRACHET Red

**Appellation: AOC CHASSAGNE-MONTRACHET**

**Variety: 100% Pinot Noir**

**Alcoholic degree: 13%**

**Cork: Natural**

**VINES : Domaine du Château de Chassagne-Montrachet vineyard**

Soil: Argil and Chalk

Desity: 10 000 plants/ha

Age : 70 years old

Yield: 50hL/ha

Pruning: Cordon de Royat

Vineyard management: Reasonned fight, partial grassing , mechanical work of the soil, leaf stripping.

**HARVEST:** manual, in little boxes, very short transport time.

### WINEMAKING

100% destemming

Natural alcoholic fermentation in our wood tanks.

15 days maceration with some manual punch down and pump over.

After, clear wine is put into the barrels.

Devatting anf pressing grape marc in pneumatic press.

Press wine is aged separately.

Natural malolactic fermentation in our oak barrels in our vaulted cellars.

### AGEING

In french oak barrels during 12 months (20% new oak) and 3 months in vats

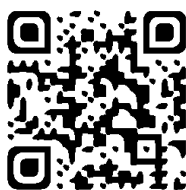
**PRODUCTION** : 12 000 bottles

**KEEPING PERIOD:** 15 years or more

### About Bader-Mimeur...

Bader-Mimeur's family owns 98% of Château de Chassagne-Montrachet vineyard since 1919, and also Saint-Aubin 1<sup>er</sup> cru « En Remilly », Chassagne-Montrachet and Chardonnay, Pinot Noir et Aligoté..

[www.bader-mimeur.com](http://www.bader-mimeur.com)



### Contact us...

[info@bader-mimeur.com](mailto:info@bader-mimeur.com)

1, chemin du château

21190 Chassagne-Montrachet

+33 3 80 21 30 22

