



Domaine BADER-MIMEUR

## CHÂTEAU DE CHASSAGNE-MONTRACHET White

**Appellation: AOC CHASSAGNE-MONTRACHET**

**Variety: 100% Chardonnay**

**Alcoholic degree: 13%**

**Cork: Natural**

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

Soil: Argil and Chalk

Desity: 10 000 plants/ha

Age : 35 years old

Yield: 50hL/ha

Pruning: Guyot simple

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

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

### **WINEMAKING:**

Pneumatic press of the complete bunches.

Static clarification during 24 h

The wine is put into oak barrels by gravity

Alcoholic and malolactic fermentation occur naturally (no yeast  
addition) into the oak barrels.

### **ELEVAGE**

In French oak barrels during 10 months and 2 months in inox vats.

20% new oak

Regular stirring of the lees.

**PRODUCTION** : 15 000 bottles.



### **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...**

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