

CHEVALIER-MONTRACHET LA CABOTTE GRAND CRU

Domaine

EXCLUSIVITY

CÔTE DE BEAUNE - WHITE

ACQUISITION : 1838

In Burgundy, a cabotte refers to a small dry stone shelter built next to the vines, once used by wine-growers to eat lunch in the shade or as a shelter in the event of bad weather.

The one this plot is named after still stands strong today, on the edge of the Montrachet and Chevalier-Montrachet appellations. Domaine Bouchard Père & Fils consistently vinify the grapes from this subparcel (0.21 hectares), the most prestigious in Chevalier-Montrachet, separately. Located in the extension of Montrachet, it was already part of this appellation at the beginning of the 20th century.

TASTING

THE COLOUR is a very pale gold tinged green hues.

THE NOSE displays the aromas of the Chevalier-Montrachet with more restraint. Delicate floral and citrus fruit notes combine with hints of apricot, and gingerbread evoking toasted bread.

THE MOUTH offers a generous attack with notes reminiscent of Montrachet yet more open. The balance is perfect, revealing energy and remarkable density.

► The finish is unctuous, infused with citrus fruit that provide further tension and freshness.



CHARDONNAY



LONG AGEING
7 TO 10 YEARS
OR +



SERVICE
BETWEEN 12°C
AND 14°C

WINEMAKER'S NOTE

This wine exudes enthusiasm, though it may seem slightly more reserved than the Chevalier-Montrachet in the early stages of ageing, it becomes denser and fuller over time. It embodies the purity of the Montrachet with an instantly captivating charm, and is a 'coup de cœur' wine. It shares a similar ageing potential to the Montrachet.



EXPERTISE

HARVESTS: This microplot requires the utmost precision at each key step of the process. Hand-harvested in 13 kg crates, the grapes are then meticulously sorted by our teams.

VINIFICATION: Early vinification phase in stainless steel vats to control the temperature. Fermentation will be completed in barrels, ensuring that the wine benefits from its fermentation yeasts throughout the ageing phase.

AGEING : 12 to 14 months in French oak barrels, very few new barrels (10 to 25% maximum). The remainder consists of used barrels.

No stirring, instead the barrels are rolled to nourish the wine with its lees. This preserves a natural level of CO² that ensures freshness and purity. After the first racking, the wine is left to age for 6 to 8 months in small wooden tuns with the fine lees, allowing it to develop its full potential.

MATURATION: The bottles are preserved in optimal conditions in underground cellars until they are released for sale.



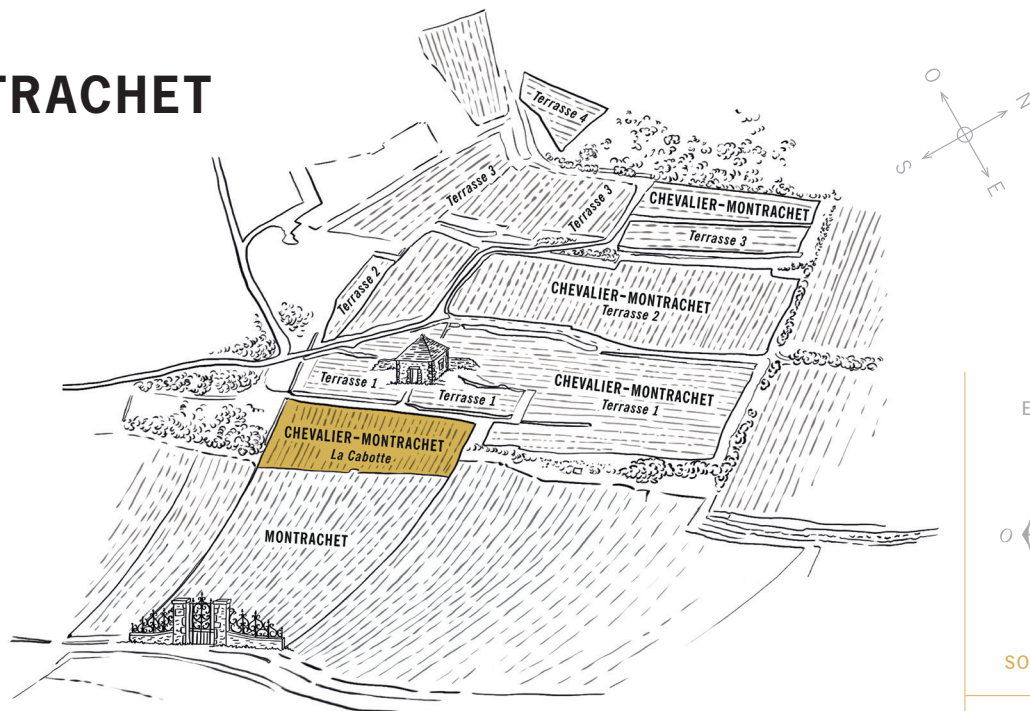
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THE PLOT

We first unveiled this cabotte in 1992. Harvested, vinified and aged separately from the other terraces of Chevalier-Montrachet, we have come to understand the density and unique character of this plot.

It was after several years of observation, preserving magnums from every vintage that we chose to distinguish it from our Chevalier-Montrachet.

The first La Cabotte vintage to be released on the market is the 1997.

SOIL CHARACTERISTICS

LIMESTONE
MARLY
GRAVELLY



This subparcel, which was listed as Montrachet until the beginning of the 20th century, differs from its neighbours **Montrachet** and **Chevalier-Montrachet** as it lies between two geological faults.

265 m. ALT.



Marly and very chalky, the gravelly, loose subsoil distinguishes it from Chevalier-Montrachet, where the bedrock outcrops, and from Montrachet, where the soil is deeper.

12 À 15%



SLOPE

This terroir benefits from an ideal slope and is swept by the north wind.

EXPOSURE



EAST/
SOUTH-EAST

PRACTICES



ORGANIC
Ongoing
conversion

SURFACE AREA



00,21 ha.
07,59 ha.

INFLUENCE ON THE WINE

La Cabotte epitomises Montrachet and Chevalier-Montrachet by combining the qualities of both appellations.

It combines the powerful aromas of Chevalier-Montrachet with the **depth** and **tension** of Montrachet. This wine is unlike its neighbours, **open**, **heady** and **extremely dense**.



ICONIC CUVÉE