



BADER MIMEUR



CHASSAGNE-MONTRACHET « Les Houillères »

Terroir	Plot located 150 meters from the Grands Crus, close to the border with Puligny. Clay-limestone soil.
Grape variety	100% Chardonnay
Appellation	AOC Chassagne-Montrachet - Village
Vineyard management	60-year-old vines. Sustainable culture, no herbicides. Partial grassing with mechanical working of the soil. Level 3 High Environmental Value certification.
Winemaking:	Hand-picked grapes only, in crates of up to 30 kg. The whole bunches are pressed in a pneumatic press. The grape juice is then cold-settled before being gravity-filled within 24 hours. Alcoholic fermentation takes place entirely in barrels, using indigenous yeasts.
Ageing	In French oak barrels for 10 months. 20% new barrels. Regular stirring of the lees.
Keeping potential	About 10 years
Annual Production	3 000 bottles

Wine and food pairing

Serve at 13°C with the following dishes: Duck foie gras on toast, Hake bellevue, Sea bream in a salt crust, Roast sea bass back, Salmon steak en papillote, Prawns a la plancha, Lobster salad with baby vegetables, Pressed salmon with caviar, Grilled lobster, Sea fish fillet in cream sauce, Trout meunière, Bresse chicken in cream sauce, Asparagus ...