

# Domaine Roux Père & Fils

## Chassagne-Montrachet

100% Chardonnay

### Tasting Notes:

A floral bouquet is accented by minerality and hints of hazelnut and verbena. Notes of honey and pear also develop with age. Roux Chassagne-Montrachet's smooth and rich texture is a great complement to poultry and veal in sauce, curries, stir-fries, and fish – particularly salmon.

### Vineyards:

Region: Côte de Beaune, Côte d'Or, Burgundy, France  
Name: -  
Size: 2.25 hectares  
Planting Density: 10,000 vines/hectare  
Soil Composition: Pebbles and limestone  
Elevation: 220-325 meters  
Exposure: Southern  
Practices: Sustainable

### Winemaking:

#### Harvest

Date: September  
Method: Manual

#### Pre-fermentation

Container: -  
Temperature: -  
Duration: -

#### Fermentation

Container: French oak barriques  
Temperature: 15-20°C  
Duration: 15-20 days  
Maceration: -  
Malolactic: Full

#### Filtered:

Yes

#### Fined:

Yes

### Aging:

Container/Cooperage: New & previously-used French oak barriques  
Duration: 12-16 months  
Bottle-Aging Duration: 2-6 months

### Technical Data:

Alcohol: 13.5%  
pH: 3.31  
Residual Sugar: < 2.0 grams/liter  
Acidity: 3.6 grams/liter  
Dry Extract: 20.0 grams/liter

### Production Quantity:

15,500 bottles



IMPORTER  
OF THE YEAR  
2014

WINE ENTHUSIAST  
WINE STAR  
AWARDS

OPICI WINES  
25 De BOER DRIVE GLEN ROCK, NJ  
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