



PIERRE MAIZIERE CHASSAGNE MONTRACHET

SKU: FRPMCM

Maizière's winemaking process is centred around simplicity, and allowing the natural characteristics of each harvest and terroir to come out into the wine. They press their grapes using a pneumatic press, which is soft and very precise, so it can be adapted each year to perfectly fit the nature of each harvest. Their wines are aged on lees and get a regular battonage, further enriching the wines with the characteristics of each individual vintage and terroir. Their wines are mostly aged in inert tanks, but occasionally some are aged in French oak barrels.

