

2023 Chassagne-Montrachet

Numa Cornut | Chassagne-Montrachet, Côte de Beaune, Burgundy | Plot: Les Benoités

From the plot Les Benoités in Chassagne-Montrachet, this wine reflects Cornut's restrained barrel approach — fermented in oak with a measured proportion of new wood, aged on fine lees with controlled bâtonnage. The result is rich without excess, mineral without austerity.

THE VINTAGE

2023 was a generous and well-balanced vintage in Burgundy. A warm growing season produced wines with ripe fruit, good freshness, and healthy volumes — a vintage that offers reliability and quality across appellations.

TERROIR

In the heart of the Côte de Beaune. Hillsides between 220–350 meters. Complex clay-limestone soils with predominantly marly character, ensuring optimal water regulation. East and southeast-facing exposures. Plot: Les Benoités.

FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

WINEMAKING

Hand-harvested at optimal ripeness, slow and gentle pressing. Alcoholic fermentation in carefully selected French oak barrels with a measured proportion of new wood. Aged 12 months on fine lees with controlled bâtonnage to enhance volume and complexity while preserving freshness. Barrels: 228L Chassin and Seguin Moreau M+.



serving temp
57–61°F

TASTING NOTES

Elegant and refined. Ripe white fruit, delicate citrus and floral notes, subtly supported by fine oak. Broad and harmonious palate with silky texture and persistent mineral freshness. Long and graceful finish.

FOOD PAIRING

Roasted Turbot • Pan-seared Scallops
Chicken with Cream and Morels • Soft-rind Cheeses

varietals

100% Chardonnay

farming

Low Intervention/Sustainable

alcohol

13%

residual sugar

< 2 g/L

pH

3.8

acidity

3.9 g/L

SO₂

Free: 24 mg/L

fermentation

New and used French oak

aging

12 months on fine lees — 228L Chassin and Seguin Moreau M+

