

# 2023 Montrachet Grand Cru

Numa Cornut | Montrachet Grand Cru, Côte de Beaune, Burgundy



Le Montrachet. The pinnacle of white Burgundy — approximately 7.80 hectares straddling Puligny-Montrachet and Chassagne-Montrachet, site of some of the most celebrated Chardonnay on earth. Cornut's parcel lies in the village of Chassagne-Montrachet.

## 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

Le Montrachet straddles Puligny-Montrachet and Chassagne-Montrachet at 250–270 meters. Shallow, stony clay-limestone soils with excellent drainage. East to south-east-facing exposure promoting optimal Chardonnay ripening. Produces wines of remarkable concentration, complexity, and aging potential. Cornut's plot: village of Chassagne-Montrachet.

## 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, whole-bunch pressed. Both alcoholic and malolactic fermentations completed entirely in new French oak. Aged 12–18 months on fine lees with controlled bâtonnage. Barrels: 114L + 225L Chassin M+.

## TASTING NOTES

White flowers, ripe citrus, and dried fruit on the nose, underpinned by intense minerality. Broad and powerful on the palate with silky texture and remarkable tension. Long finish with excellent aging potential.

## FOOD PAIRING

Grilled Lobster • Turbot • Dover Sole • White Truffles  
Aged Gruyère or Comté

serving temp  
**57–61°F**

**varietals** 100% Chardonnay

**farming** Low Intervention/Sustainable

**alcohol** 13%

**residual sugar** < 2 g/L

**pH** 3.6

**acidity** 3.9 g/L

**SO<sub>2</sub>** Free: 28 mg/L

**fermentation** Entirely in new French oak barrels; both alcoholic and malolactic

**aging** 12–18 months on fine lees — 114L + 225L Chassin M+

