

Chassagne-Montrachet

Janots & Bos produces a highly characteristic Chassagne-Montrachet. The nose is vibrant with distinct lime, anise, and fennel (aroma of almond leaf), along with fruit, like e.g. peach.

There are also familiar Chassagne aromas like hawthorn blossom, acacia, and hazelnut. On the palate, the beautiful acidity stands out, along with the fruit and the dry, salty character. The full range of aromas is expressed, and the dry, mineral finish is long and perfectly matches the nose and palate.

Serve the wine at a temperature of 12 to 14 degrees.

Wine Pairing

It's perfect to enjoy on its own, but also pairs wonderfully with food. We recommend shrimp and delicate seafood, scallops, or even fresh pasta with truffle, dishes with white cream sauces, and dishes with tarragon or mushrooms. Most dishes with fennel or a touch of anise pair excellently with Chassagne-Montrachet as well, enhancing the fennel and anise notes present in the wine.

