



Chassagne Montrachet, Domaine Michel Niellon 2024

White | France | Burgundy | 13% | Dry, full-bodied white

CODE: CM140243

Blended from several plots across the appellation, making around three hectares in total; 25% new oak as well as a 6 hectolitre concrete egg and stainless steel tanks. Bright gold with a nose of golden fruit, Rose’s lime cordial, blackcurrant bud and some light spices, leading to a fresh palate with taut, tight acidity, grilled yellow stone fruit, leafy and citrusy which grows on the finish. Drink 2026 - 2029

Tasting Notes

It never ceases to amaze and impress us how upbeat Burgundians remain in the face of difficult vintages. It used to be that a challenging year was usually followed by a good one but now, with climate change really showing its true colours across continental Europe, difficult vintages for varying reasons appear to be the norm. Lucie Coutoux of Domaine Michel Niellon acknowledged that whilst the rain and gloom of 2024 was suboptimal, it was useful to rebuild the water table reserves after the record breakingly dry years of 2020, 2022 and 2023. Indeed, the 100 year old vines in 1er Cru Les Chaumées, Clos de la Truffière revelled in the soggy 2024 weather, producing better wood and foliage, enabling them to withstand the following year’s heat. Thanks to Niellon’s lutte raisonnée farming approach, they were able to maintain yields that could have potentially been reduced by low light levels combined with disease pressure. In the end, their final yields were only about 15% below average – a good result – producing deliciously alluring wines.

75cl Bottle	Case (12 bottles)
£68.00	£816.00

