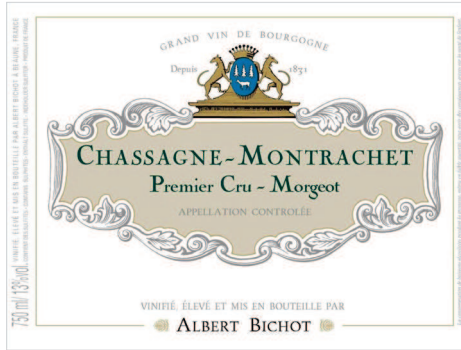


CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT"



Côte de Beaune

100 % Chardonnay

AOC 1er Cru

The vineyard:

Brown calcareous clay soil,
with some marls

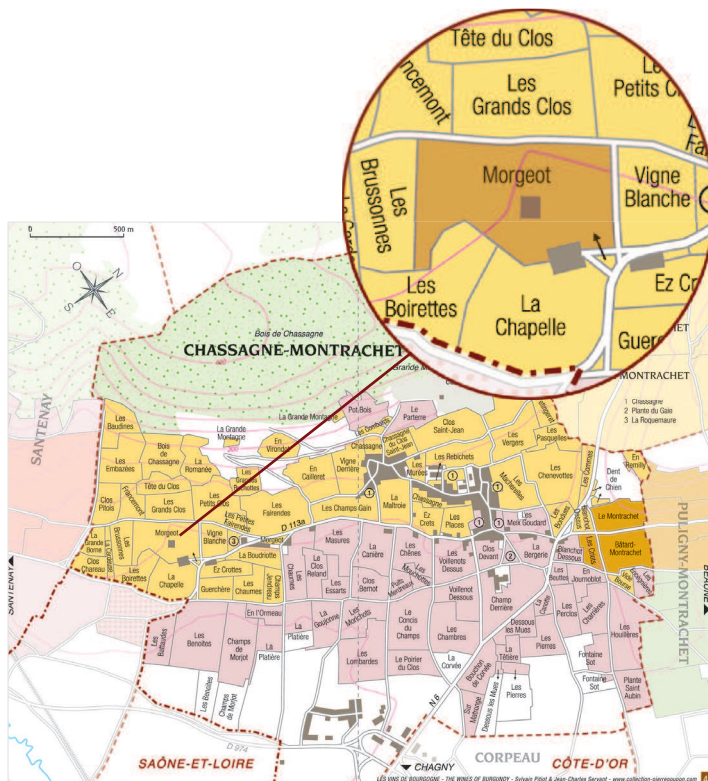
Vinification:

Oak barrels
50 to 75 % new oak
6 weeks to 2 months

Ageing:

100 % oak barrels
30 to 50 % new oak
14 to 16 months

Located in central Burgundy in the southern part of the Côte de Beaune, the Chassagne-Montrachet appellation along with Meursault and Puligny-Montrachet constitute the prestigious "Côte des blancs". Morgeot includes several "climats" near the Abbey of Morgeot, to the south of the village. In the Middle Ages, these lands belonged to the Abbey of Maizières, who cleared the land to plant vines and construct the buildings necessary for the production of wine. One can say that Morgeot is to the Côte de Beaune what Clos-de-Vougeot is to the Côte de Nuits. The second peculiarity of this vineyard is that it is planted with both Chardonnay and Pinot Noir.



Tasting notes

Very fine and mineral, this wine develops aromas of green tea and citrus fruit, which with ageing will evolve towards notes of dried fruit and rare spices. Very intense, it is full-bodied and well structured with mild tannins that provide nice overall equilibrium. Remarkable, long-lasting flavours.

Food/wine pairing

Ideal with fine fish and shellfish but also with white meats, poultry in sauce and full-flavoured cheeses.

Serving and cellaring

Serve between 12 and 14°C. (53°F - 57°F)

This wine has great ageing potential, between 7 and 10 years or more.