

# CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2019

It derives from the name of the hamlet near Chassagne-Montrachet.



# **VINTAGE**

The season begins with a mild and dry winter, leading to an early start to the growing cycle. A significant episode of frost occurred on the Chardonnay on April 5 then on the Pinot Noir on April 14, causing a harvest loss (30% to 50%). A cooling at the beginning of June leads to capricious flowering. This causes runoff and further reduces yields while concentrating the aromas. The hot summer induces water stress in certain places which delays the maturity of the grapes. Because the berries are small and few number, the sugar level in the grapes is naturally high but the lack of water helped maintain good acidity.

# **VINEYARD**

Blending from two plots from our Domain, but also from two contract of grapes bought from neighbors. The A.O.C called in the past "Clos de Morgeot" is located below the road to go from Chassagne-Montrachet to Santenay. The soil is deeper and more clayey than elsewhere but there is limestone oolithes in shape.

Wine-Growing method: HVE (High Environmental Value, level 3)

Harvest: 100 % manual

Soil : argils-calcarious Production area : 10,7 ha Altitude : 230-250 m

Average age of vines: 31 years

#### **VINIFICATION**

100% Chardonnay

At their arrival in our cellar, the grapes are immediately and carefully pressed with a pneumatic press .

100 % crushed grapes.

Finning: yes Filtration : yes

18 months (whose 6 months in stainless steel tank) 100 % oak barrels (whose 25 % of new oak)

14,5% vol.

# **TASTING**

# Tasting note

A wine that expresses its greatness in a beautiful concentration and great finesse. A full bodied and ripe wine in getting older with notes of honey and white flowers.

# Food pairings

Ideal with white meats, the poultries cooked in sauce with cream and the shellfish.

Serving temperature: 12-14°C

Should be drunk between: 2024-2029

