

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

It derives from the name of the hamlet near Chassagne-Montrachet surrounding the ruins of an old Abbey.



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. The A.O.C named in the past "Clos de Morgeot" is located below the road between Chassagne-Montrachet and Santenay. The soil is deeper and more clayey than elsewhere but there are also limestone oolites. Wine-Growing method : HVE (High Environmental Value, level 3)
Harvest: 100 % manual

Soil : Calcareous clay
Production area : 11,36 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.

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 finesse. A full bodied and ripe wine when ageing with notes of honey and white flowers.

Food pairings

Ideal with white meat, poultry cooked in cream sauce or shellfish.

Serving temperature : 12-14°C

Should be drunk between : 2024-2029

