

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2017

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



VINTAGE

After a cold and dry start to the year, temperatures rose quickly at the end of March, triggering a rapid resumption of the growing cycle. A few morning frosts impacted part of the vineyard at the end of April but without major damage. The flowering period takes place in a few days at the beginning of June in superb weather. The summer is hot and sunny but delivers some welcome storm rain to help the plant enter the veraison stage. The harvest takes place at the beginning of September with ideal weather and impeccable health quality of the grapes.

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.

16 months (whose 5 months in stainless steel tank)
100 % oak barrels (whose 25 % of new oak)

13,5% 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 : 2022-2026

