

## CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2016

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



### 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 : organic (no-certified)

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 4 months in stainless steel tank)

100 % oak barrels (whose 20 % of new oak)

13% 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 :** 2020-2024

