

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

