

CHASSAGNE-MONTRACHET 1ER CRU ABBAYE DE MORGEOT - RÉCOLTE DU DOMAINE 2024

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



VINTAGE

From tears of rain to tears of wine, a year as trying as it is moving! 2024 will be remembered... Marked by record rainfall and omnipresent humidity, it put winegrowers to the test. Despite vigilance and hard work in the vines, mildew took over, strongly impacting yields. Significant disparities appeared between terroirs: more draining soils were better able to resist disease pressure. Fortunately, after harvest, the quality of the wines came as a nice surprise. Freshness and radiance are there, offering a precious reward after a season of challenges.

VINEYARD

Blending from two plots from our Domain. The A.O.C called 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 3 (High Environmental Value Level 3)
Harvest: 100% manual

Soil : Calcareous clay
Production area : 11,36 ha
Altitude : 230-250m
Average age of vines : 45 years

VINIFICATION

100% Chardonnay
100% whole grapes
24h static settling
Alcoholic and malolactic fermentations in oak barrels
18 months (whose 6 months in stainless steel tank)
100% in oak barrels (with 25% of new oak)
13% vol.

TASTING

Tasting note

Fresh, expressive nose with menthol and floral notes. The palate stands out for its vibrancy and lovely substance, offering a profile that is both lively and structured.

Food pairings

To be enjoyed with shellfish or poultry in sauce.

Serving temperature : 12-14°C

Should be drunk between : 2027-2036

