

Domaine Marc Morey et Fils

*Chassagne-Montrachet Villages Rouge*



In good vintages, about a third of the bunches go into the vats as whole clusters. This gives the wine structure and depth. The fermentation process starts slowly but speeds up as the temperatures rise in the fermentation vessel. To get the right color, depth, and tannins, the must is often pumped over the cap (remontage), and the cap is sometimes pushed down (pigeage).

The whole process takes three weeks at temperatures between 30°C and 33°C. After that, the juice is moved to barrels in the cellar (25% - 30% new oak) where it will age and go through malolactic fermentation over a ten to twelve month period. The press juice is kept separate and is only put back to the wine if it is needed for structure and tannin.

Grape varieties : Pinot Noir

Soil : Clay and limestone

Press Notes

James Suckling

2017

90 points



Sustainable

