

Domaine Marc Morey et Fils

Chassagne-Montrachet 1er Cru En Virondot



Marc Morey is the only domaine that farms and bottles the 2.1 hectares premier cru 'En Virondot'. The vineyard is at one of the highest elevations in the Chassagne-Montrachet at 350 meters lying just west of some notable premier cru vineyards; Les Caillerets, Les Fairendes, and Les Champs Gains. Beneath the shallow topsoil, the vineyard sits on a bed of calcareous (chalk) soil that imparts a specific minerality and texture to the wines. Sabine Mollard, owner, and winemaker says this vineyard has the greatest aging potential of all her premier cru bottlings.

Initial fermentation is in temperature-controlled vats with a transfer midway through to barrel (30% new oak). Battonage once a week until malolactic fermentation begins. The wine rests on the lees for eleven months, 4 months in stainless steel tank, and is then lightly fined then filtered before bottling.

Grape varieties : Chardonnay

Altitude : 350m

Vineyard age : 30 years old

Grape yield : 58 hl /ha

Exposure : Southeast

Soil : Calcareous

Alcohol : 13.5%

Tasting notes :

Round and fruity, displaying Key lime pie, vanilla, pastry and floral flavors. Balanced and approachable, with a juicy finish.

Press Notes

Burghound

2015, 2013	92 points
2014	91 points

The Wine Advocate

2017	92 points
2014	90-92 points
2011	90 points

Wine Spectator

2018	93 points
2015	92 points
2011	90 points

James Suckling

2017	93 points
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AG Vinous

2021	93 points
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Wine & Spirits

2016	90 points
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