

Domaine Marc Morey et Fils

Chassagne-Montrachet 1er Cru Morgeot



Initial fermentation 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 ten months and is then lightly fined then filtered before bottling.

Grape varieties : Chardonnay

Altitude : 150m

Vineyard age : 80 years old

Grape yield : 58 hl/hc

Exposure : Southeast

Soil : Clay and limestone

Alcohol : 13.5%

Tasting notes :

Powerful and robust with notes of quince , pineapple and spices. Round and balanced with a persistent citrus finish and mineral accents. Delicious with fish and mild cheeses.

Press Notes

Burghound

2022, 2016,	90 points
2014, 2013	
2015	91 points

The Wine Advocate

2017	92 points
2013	91 points

Wine Spectator

2018	93 points
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James Suckling

2017	93 points
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AG Vinous

2021	93 points
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Wine & Spirits

2014	92 points
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