

## 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

2016, 2014,	90 points
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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