

Domaine Marc Morey et Fils

Chassagne-Montrachet 1er Cru "Les Chenevottes"



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 : 35 years with one plot at 4 years

Grape yield : 58 hl/hc

Exposure : southeast

Soil : Clay and limestone

Alcohol : 13.5%

Tasting notes :

Evocative nose with a mixture of white flowers and ripe fruit. Medium-bodied, smooth and delicious with fish or poultry in a flavorful sauce.

Press Notes

Burghound

2015, 2014	91 points
2013	90 points

The Wine Advocate

2017, 2014	91 points
2011	93 points

Wine Spectator

2018, 2015	93 points
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James Suckling

2017	92 points
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Wine & Spirits

2015	90 points
2014	93 points

