

## Domaine Marc Morey et Fils

### *Chassagne-Montrachet 1er Cru Les Vergers*



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 : 250m ASL

Vineyard age : 40 yrs old

Grape yield : 58 hl/hc

Exposure : Southeast

Soil : Calcareous and limestone

Alcohol : 13.5%

Tasting notes :

The nose has hints of citrus and a hint of vanilla.  
Rich and full-bodied with an elegant finish.  
Delicious with fish and seafood.

#### Press Notes

##### Burghound

2015	90 points
2014, 2013	91 points

##### The Wine Advocate

2017	93 points
2015, 2013	90-92 points

##### Wine Spectator

2018	94 points
2015	92 points

##### James Suckling

2017	93 points
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##### AG Vinous

2021	92 points
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##### Wine & Spirits

2014	90 points
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