

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

Robert Parker Wine Advocate

2017	93 points
2015, 2013	90-92 points

Wine Spectator

2018	94 points
2015	92 points

James Suckling

2017	93 points
------	-----------

AG Vinous

2021	92 points
------	-----------

Wine & Spirits

2014	90 points
------	-----------

