

Domaine Marc Morey et Fils

Chassagne-Montrachet 1er Cru Les Caillerets



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 eleven months and is then lightly fined then filtered before bottling.

Grape varieties : Chardonnay

Altitude : 300m ASL

Vineyard age : 20 years old

Grape yield : 58 hl/hc

Exposure : Southeast

Soil : Calcareous and limestone

Alcohol : 13.5%

Tasting notes :

Rich, complex nose echoed by a round, opulent wine on the palate. A perfect match with rich cuisine. Delicious with fish and other flavorful cuisines.

Press Notes

Burghound

2015, 2014, 2013 92 points

The Wine Advocate

2017 92+ points
2015 90-92 points
2014 91 points

Wine Spectator

2015 94 points
2014 93 points

James Suckling

2017 94 points

Wine & Spirits

2014 94 points

