

Domaine Marc Morey et Fils

Puligny-Montrachet 1er Cru Les Pucelles



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 : 200m ASL

Vineyard age : 20 year old

Grape yield : 58 hl /ha

Exposure : Southeast

Soil : clay and limestone

Alcohol : 13.5

Press Notes

Burghound

2015, 2014	91 points
2013	93 points

The Wine Advocate

2015	90-92 points
2014	92 points
2013	91-93 points

Wine Spectator

2018	94 points
2015	92 points

James Suckling

2017	94 points
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