

Domaine Marc Morey et Fils

Bâtard-Montrachet Grand Cru



The grapes are grown on a .13 ha parcel of 75 year old vines on the Chassagne side. Fermentation in barrel (40% to 50% new oak). Battonage once a week until malolactic fermentation begins. The wine rests on the lees until the end of malolactic fermentation. The wine is raked after eleven months, 4 months in stainless steel tank after fining and then bottling.

Grape varieties : Chardonnay

Altitude : 250m ASL

Vineyard age : 90 year old

Grape yield : 40 hl/ha

Exposure : Southeast

Soil : Clay and limestone

Alcohol : 13.8%

Tasting notes :

Rich buttery nose with notes of brioche and vanilla. Lots of complexity. Rich, powerful, and balanced with a persistent and elegant finish. A perfect match with flavorful poultry and fish dishes.

Press Notes

Burghound

2014	93 points
2013	92-95 points

The Wine Advocate

2015	91-93 points
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Wine Spectator

2014	96 points
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Wine & Spirits

2014	96 points
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