

Domaine Marc Morey et Fils

Chassagne-Montrachet



Initial fermentation in temperature-controlled vats with a transfer part way through to barrel (25% new oak). Malolactic fermentation takes place and the wine rests on the lees for ten months and is then lightly filtered and fined before bottling.

Grape varieties : Chardonnay

Altitude : 100-150m ASL

Vineyard age : 40 yrs old

Grape yield : 60hl/hc

Exposure : Southeast

Soil : Clay and limestone

Alcohol : 13.5

Tasting notes :

White flowers on the nose. Rounded and full on the palate with a long, persistent finish. Pair with delicate fish dishes and charcuterie.

Press Notes

Wine Spectator

2018	91 points
2015	92 points

James Suckling

2017	90 points
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