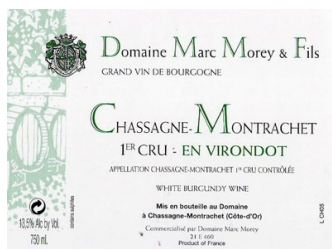


Domaine Marc Morey et Fils

Chassagne-Montrachet 1er Cru En Virondot

Marc Morey is the only domaine that farms and bottles the 2.1 hectares premier cru 'En Virondot'. The vineyard is at one of the highest elevations in the Chassagne-Montrachet at 350 meters lying just west of some notable premier cru vineyards; Les Caillerets, Les Fairendes, and Les Champs Gains. Beneath the shallow topsoil, the vineyard sits on a bed of calcareous (chalk) soil that imparts a specific minerality and texture to the wines. Sabine Mollard, owner, and winemaker says this vineyard has the greatest aging potential of all her premier cru bottlings. Initial fermentation is 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, 4 months in stainless steel tank, and is then lightly fined then filtered before bottling.



Grape varieties Chardonnay

Altitude 350m

Soil Calcareous

Alcohol 13.5%

Tasting notes

Round and fruity, displaying Key lime pie, vanilla, pastry and floral flavors. Balanced and approachable, with a juicy finish.

Banville

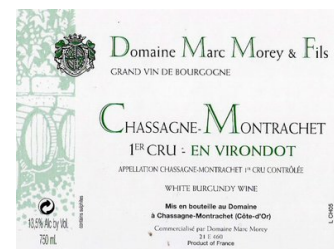
Wine Merchants

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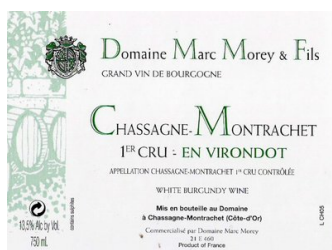
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