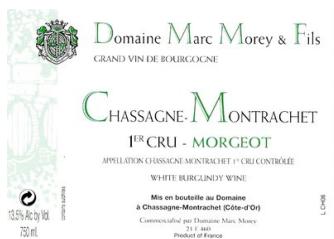


Domaine Marc Morey et Fils

Chassagne-Montrachet 1er Cru Morgeot

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



Grape varieties Chardonnay

Altitude 150m

Soil Clay and limestone

Alcohol 13.5%

Tasting notes

Powerful and robust with notes of quince, pineapple and spices. Round and balanced with a persistent citrus finish and mineral accents. Delicious with fish and mild cheeses.

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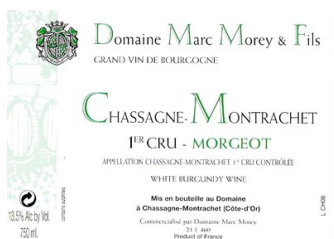
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