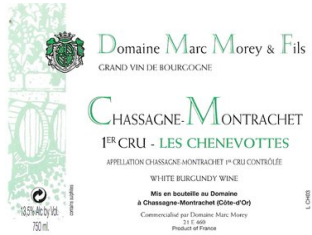


## Domaine Marc Morey et Fils

### *Chassagne-Montrachet 1er Cru Les Chenevottes*

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

Evocative nose with a mixture of white flowers and ripe fruit. Medium-bodied, smooth and delicious with fish or poultry in a flavorful sauce.

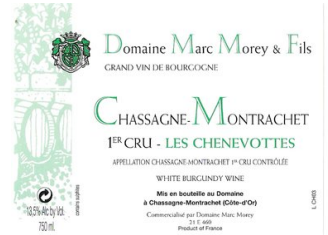
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