

Domaine Marc Morey et Fils

Chassagne-Montrachet 1er Cru Les Vergers

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 250m ASL

Soil Calcareous and limestone

Alcohol 13.5%

Tasting notes

The nose has hints of citrus and a hint of vanilla. Rich and full-bodied with an elegant finish. Delicious with fish and seafood.

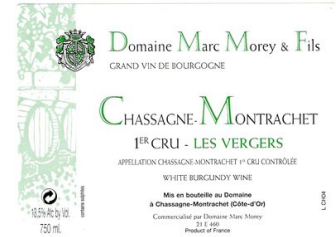
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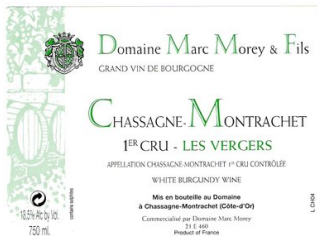
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