Domaine Marc Morey et Fils

Chassagne-Montrachet 1er Cru Les Vergers

Initial fermentation in temperaturecontrolled 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.



www.banvillewine.com

Domaine Marc Morey & Fils

CHASSAGNE-MONTRACHET

1^{ER}CRU - LES VERGERS

CHASSAGNE MONTRACHET 12 ORU CONTRÔLÉ WHITE BURGUNDY WINE

CHOR

GRAND VIN DE BOURGOGNE

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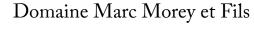
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Banville Wine Merchants

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Domaine Marc Morey & Fils

CHASSAGNE-MONTRACHET

1^{ER}CRU - LES VERGERS

WHITE BURGUNDY WINE

isé par Domaine 21 E 460

Mis en bouteille au Domaine hassagne-Montrachet (Côte-d'Or) L CHOL

Domaine Marc Morey et Fils

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