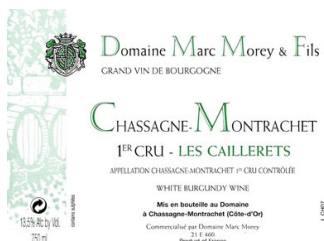


## Domaine Marc Morey et Fils

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

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



**Grape varieties** Chardonnay

**Altitude** 300m ASL

**Soil** Calcareous and limestone

**Alcohol** 13.5%

#### **Tasting notes**

Rich, complex nose echoed by a round, opulent wine on the palate. A perfect match with rich cuisine. Delicious with fish and other flavorful cuisines.

**Banville**  
Wine Merchants

[www.banvillewine.com](http://www.banvillewine.com)

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