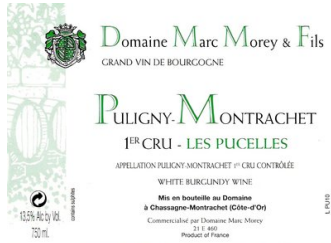


Domaine Marc Morey et Fils

Puligny-Montrachet 1er Cru Les Pucelles

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 200m ASL

Soil clay and limestone

Alcohol 13.5

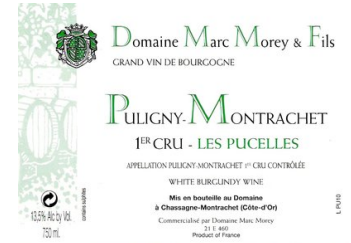
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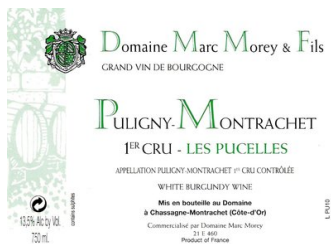
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