

## Domaine Marc Morey et Fils

### Chassagne-Montrachet Village

Initial fermentation in temperature-controlled vats with a transfer part way through to barrel (25% new oak). Malolactic fermentation takes place and the wine rests on the lees for ten months and is then lightly filtered and fined before bottling.

**Grape varieties** Chardonnay

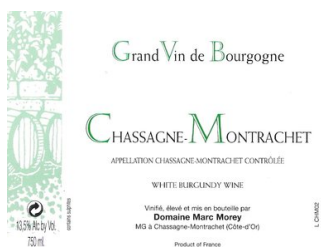
**Altitude** 100-150m ASL

**Soil** Clay and limestone

**Alcohol** 13.5

#### Tasting notes

White flowers on the nose. Rounded and full on the palate with a long, persistent finish. Pair with delicate fish dishes and charcuterie.



**Banville**  
Wine Merchants

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

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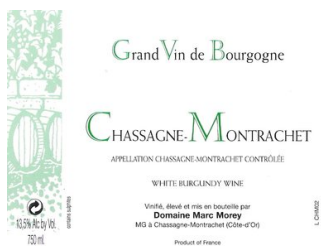
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