

Domaine Marc Morey et Fils

Chassagne-Montrachet

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

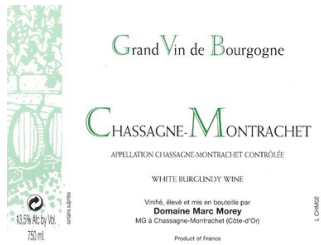
Altitude 100-150m ASL

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

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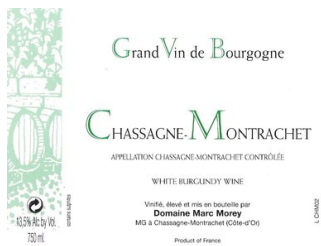
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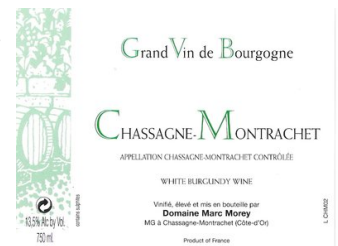
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