

CHASSAGNE MONTRACHET 1^{ER} CRU MORGEOT



Surface : 0.18 hectares
Yield : 45hl/ha
Average age : 30 years
Grape : Chardonnay

Ageing:

French oak barrels.
Origin of wood: Allier, Vosges Bertranges
New oak : 25 %
Wine remained 12 months in barrels.

Viticulture :

Pruning style: Guyot simple
Manual harvest
Green work (de-budding, leaf-thinning,...)
Triple sorting: in the vineyard (twice) and in the winery on sorting table

Winemaking :

The grapes are pressed upon arrival at the winery. We practice a fermentation with a low temperature to keep all the flavors.
We start the alcoholic fermentation in vats to have a regular fermentation , then when alcoholic fermentation is running we put the wine into barrels .
We use only natural yeasts to keep the charm and character of each wine.

Maturing:

The malolactic fermentation is performed in barrels with ageing on lees
We made a fining to have clearer wine, then we filtered it lightly to remove impurities (a light deposition in a bottle does not alter any taste in the wine)
Bottling in favorable lunar day.

Tasting notes :

Powerful nose, nice length with a mineral finish.
To drink between 2 and 6 years.
Service temperature: 12°C

Wine pairings:

Fish, seafood, veal sweetbreads, poultry.