



LOCATION

Bourgogne

VARIETAL

Chardonnay

TERROIR

Brown calcareous clay soil containing marls



PRESENTATION

Located in the southern part of the Côte de Beaune, the Chassagne-Montrachet appellation, along with Meursault and Puligny-Montrachet, is part of the prestigious Côte des Blancs and is one of the treasures of Burgundy's viticultural heritage.

The Morgeot Premier Cru is composed of several Climats, neighbours of the Morgeot abbey, south of the village. In the Middle Ages, this land belonged to the Maizières abbey, whose monks had cleared it in order to plant vines and build a winery and cellar.

It is sometimes said that "Morgeot" is to the Côte de Beaune what "Clos de Vougeot" is to the Côte de Nuits. Another detail that makes this Climat unique is that it is planted with Chardonnay (white wines) and Pinot Noir (red wines).

VINIFICATION/AGEING

Handpicking, sorting of the grapes, gentle pressing so as to respect the fruit.

Alcoholic fermentation and aging on fine lees in oak barrels (30 to 35% new barrels) for 14 to 16 months.

TASTING

The elegant nose combines scents of green tea and citrus fruit with mineral nuances that will evolve over time toward notes of dried fruit and exotic spices. Very intense on the palate, with full body and bold structure that is underpinned by tannins that give balance to the overall impression. Remarkably flavourful length.

SERVING

Serve between 12 and 14°C (53-57°F).

To enjoy young on the fruit or to keep 5 to 7 years.

FOOD PAIRINGS

Finely prepared fine fish and crustaceans

Poultry and white meats, roasted or served in a cream sauce

Recipe suggestion: chicken breast with mushrooms served with a creamy sauce.

QUOTES

Allen Meadows : 91/100 (2020)

Allen Meadows : 90-93/100 (2019)

Wine Enthusiast : 93/100 (2018)

More information  
on your  
smartphone

