

Chassagne Montrachet 1er Cru `Les vergers` M.Morey 2018



Region

Côte d'Or stretches from Dijon in the north to Santenay in the south, via Beaune. The wines produced here are more complex, more expensive and more lasting than elsewhere in Burgundy. They come from famous villages such as Vosne Romanee, Pommard, Volnay, Meursault and Puligny Montrachet. The region is divided into two parts, Côte de Nuits to the north and Cote de Beaune to the south. The first produces almost exclusively red wines, the second both red and whites. Cote d'Or takes its name from the Orient; the vines face east to make the most of limited sunlight.

Producer

The Marc Morey estate was founded in 1919 by Fernand Morey, who began his career as a vigneron with a couple of hectares in Chassagne-Montrachet and purchased a 19th century coaching inn right in the centre of the village, which still serves as a residence and restaurant. His son Marc took over in 1944 following his father's death and he expanded the landholdings and introduced domaine bottling. Today, the family is still based there and it is Marc's daughter Marie-Josèphe and her husband, Bernard Mollard, who run the estate with their daughter Sabine. The 9ha Marc Morey estate is one of Chassagne Montrachet's most important and influential, using traditional vinification to create full-bodied, complex and powerful white Burgundy. Vinification is very much hands off, judicious use of new oak (only 25%) and lees ageing with batonage for the whites.

Tasting Notes

The Morey family has been situated in the village of Chassagne for over 100 years. Today, the 9ha estate is one of Chassagne Montrachets most important and influential, using traditional vinification to create full-bodied, complex and powerful white Burgundy. Chassagne Montrachet from the 1er Cru `Les Vergers` vineyard is rich with the aroma of honey, acacia flowers and almonds. It is produced from some of the oldest Chardonnay vines of the domaine. The intensity of the fruit is matched by the wine's subtle acidity and the roundness of bottle maturity.

Food

Technical Information

Country	France
Region	Cote d`Or
Grape(s)	
Type	White
Style	Rich
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	No

Dry/Sweet Style	Dry	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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