

# Organic Chassagne Montrachet Blanc Village Morey-Coffinet 2022



## 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

Morey-Coffinet was founded in the late 1970s by Michel Morey (son of the late Marc Morey) and his wife Fabienne (from the Pillot clan). Their son, Thibault, succeeded the couple, taking the helm of the estate in 2009. Thibault joined his father in a long lineage of winemakers in Chassagne-Montrachet with great gravitas in their family names such as Pillot, Morey, and Coffinet. Their cellars and house sits above the village of Chassagne Montrachet and dates back to 1820, with cellars created in the late 16th century. Traditional winemaking includes regular batonnage and filtering resulting in subtle, delicate wines. Thibault has earned the respect of his peers through his thoughtful and detailed approach. In 2014, he began to pursue biodynamic viticulture, and in 2015 gained certification.

## Tasting Notes

The grapes for this wine have come from two plots on the border of 1er Cru with the average vine age of 40 years old - `les Chaumes` and `les Houillères`. The wine spends 12 months in large oak barrels which adds texture and complexity to the final wine, complementing the flavour profile of quince, peach, white flowers and cream.

## Food

Perfect with chicken dishes, lobster or scallops.

### Technical Information

<b>Country</b>	France	<b>Dry/Sweet Style</b>	Dry
<b>Region</b>	Cote d`Or	<b>Alcohol Content</b>	13%
<b>Grape(s)</b>	Chardonnay (100%)	<b>Closure Style</b>	Cork
<b>Type</b>	White	<b>Organic/Biodynamic</b>	Organic
<b>Style</b>	Rich	<b>Allergens</b>	<b>Milk:</b> No <b>Egg:</b> No
<b>Oaked Style</b>	Oaked	<b>Vegetarian/Vegan</b>	<b>Vegetarian:</b> Yes <b>Vegan:</b> Yes
<b>Body Style</b>	Full bodied		
<b>Sustainable</b>	Yes-certified sustainable		



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