

Chassagne-Montrachet « Morgeot » Premier Cru

IDENTITY

Covering more than fifty hectares, this is the largest vineyard in the Chassagne-Montrachet appellation. Dating from the 15th century, Morgeot Abbey is located in the heart of the vineyard, reminding us that monks were the first to clear, plant, and cultivate vines in a methodical way as far back as the 12th century.

Appellation: Chassagne-Montrachet "Morgeot" 1^{er} Cru AOC

Area: 3214m²

Production: 200 cases



VITICULTURE

Grape variety: 100% Chardonnay – white wine

Pruning: Guyot simple

Average age of the vines:

Cultivation: Ploughing (no herbicides) - Compost as necessary

Vineyard protection: Supervised control

TERROIR

Parcel: Bordering the Santenay road in the lieu-dit (named place) "*Les Petits Clos*"

Soil : The terroir in the upper part consists of white soil with limestone outcrops. This white soil is heavy, compact, and hard to plough during dry spells.

Topography: Varying gradients, much more marked at the bottom.

Altitude: 250 to 260 metres

Exposure: Good exposure, facing south-east

VINIFICATION

The grapes are hand-picked and immediately brought to the vat room where they are sorted (to remove leaves and any unripe or damaged grapes) and delicately pressed (in a pneumatic winepress). The must (or juice) is then kept in vats for 24 to 48 hours for static settling. After this initial natural clarification, the must is then put into oak barrels, where the alcoholic and malolactic fermentations take place naturally, without the addition of cultured yeast and at their own pace, at cellar temperature (18°C).

BARREL AGEING

When the malolactic fermentation is complete, the wines are racked and brought down to the underground cellars to continue their barrel ageing at a temperature of 10-12°C. The wine ages on its fermentation lees in 228-litre French oak barrels (from the Tronçais and Allier forests), with one third new barrels every year. The wine stays in barrel for a total of 18 months.

BOTTLING

At the end of barrel ageing, the wine is fined with casein to guarantee quality and clarity. The final blend is made from various barrels after the last racking. This blend is lightly filtered and then bottled at the *Domaine*.