

# Chassagne Montrachet 1er Cru `Morgeot` Marc Morey 2015



## Region

The Cote d'Or is the overarching area encompassing the Cote de Nuits and Cote de Beaune. Burgundy's finest wines come from within the Cote d'Or region, the whites made from Chardonnay and the reds from Pinot Noir.

## 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 1er Cru `Morgeot` lies to the south of Chassagne, beside the district of Santenay, where the red soils favour Pinot Noir. Its 50 year old vines yield one of the best local red Burgundy with fine concentration, mineral content and finesse. Held by firm tannins, it is full bodied yet supple, vibrant with redcurrant and black fruits with the merest hint of oak on a long finish.

## Food

Serve with coq au vin, grilled lamb, pheasant, and duck and ripe cheeses.

### Technical Information

Country	France
Region	Burgundy - Fine Red Cote d'Or
Grape(s)	Pinot Noir (100%)
Type	Red
Style	Complex
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Not applicable	
Alcohol Content	13.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	Yes
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	No



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