

Organic Chassagne Montrachet Blanc Village Morey-Coffinet 2023



Region

Some of the most prestigious white wines in Burgundy, and indeed the world, are made in Chassagne Montrachet. The Grand Cru of Criots-Bâtard-Montrachet is in Chassagne, whilst it shares the Grand Crus of Le Montrachet and Bâtard-Montrachet with its neighbour Puligny. Unlike Puligny, a sizeable proportion of Chassagne's vineyards are planted with Pinot Noir and whilst never reaching the dizzying heights of the whites, is often quite charming and pretty. The soils around the commune have a high content of limestone. It is this limestone structure that is essential for the creation of some of the worlds most respected Chardonnay.

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 350L oak barrels, of which adds 30% are new, this 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

Country	France
Region	Chassagne Montrachet
Grape(s)	Chardonnay (100%)
Type	White
Style	Rich
Oaked Style	Oaked
Body Style	Full bodied
Sustainable	Yes-certified sustainable

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



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk