Organic Chassagne Montrachet Blanc Les Houilleres Morey-Coffinet 2024

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

Careful harvesting from 60-70 year old vines based in the small village plot called `Les Houilleres`, which is located just below Batard Montrachet and known for its freshness and minerality. This wine is a gentle style of Chassagne, with an open nose of spring flowers and exotic fruit. Fresh and lifted in style, with a touch of spice and roasted hazelnut on the palate enhancing the ripe, opulent orchard fruit. Soft, rounded, harmonious, with a tension of minerality.

Food

An ideal partner for richer fish or seafood in cream sauces, like lobster or delicate poultry.

Technical Information

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

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	In conversion-biodynamic	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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