

Chassagne Montrachet 1er Cru `Les Vergers` M.Morey 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 world's most respected Chardonnay.

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 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 Burgundy.

Tasting Notes

The Morey family has been situated in the village of Chassagne for over 100 years. Today, the 9ha estate is one of Chassagne Montrachet's most important and influential, using traditional vinification to create full-bodied, complex and powerful white Burgundy. Chassagne Montrachet from the 1er Cru `Les Vergers` vineyard is rich with the aroma of honey, acacia flowers and almonds. It is produced from some of the oldest Chardonnay vines of the domaine. The intensity of the fruit is matched by the wine's subtle acidity and the roundness of bottle maturity.

Food

Drink with shell fish, crab, sweatbreads, chicken with cream and wild mushrooms or goat's cheeses.

Technical Information

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

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



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