Chassagne Montrachet 1er Cru `Morgeot` Marc Morey 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

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 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	Chassagne Montrachet
Grape(s)	
Type	Red
Style	Complex
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

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

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