

Domaine Pillot

Fernand et Laurent

CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT"

Characteristics

Chardonnay varietal pruned in Guyot simple. Those 1,53 acres of vines were planted in 1954, 1973 and 1986.

Details

This wine is composed of 2 well exposed parcels. Their given names are Morgeot-Fairandes and Morgeot-Petit-Clos, situated on the slopes of the grand appellation Chassagne-Montrachet.

Wine making

The grapes are hand-picked. Pressed, the juice is then fermented in French oak barrels (30% new). The wine is barrel aged until the following summer. In this way, the wine has time to integrate and confirm its personality. Bottled at the winery after aging for 11-12 months.

Particularity

If Chassange-Montrachet is characterized by white wines of large amplitude, the 1er Cru Morgeot represents this well. The chardonnay offers concentrated citrus and vanilla aromas, mouth filling body and finely integrated oak. Will easily age for 3-10 years. Consume at 14°C.

Tasting

Good drinking young, but will benefit from aging for 3-4 years. A generous wine, matching well with white meat, fresh water fish or scallops.

Laurent Pillot advices

This beautiful terroir of limestone origins gives an aromatic wine showing white fruit and orange. Tempt your tastebuds by marrying a Morgeot white wine with trout cooked with almonds.