



CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT"

Characteristics

Pinot Noir varietal pruned in Cordon de Royat. Those 0,53 acres of vines were planted in 1953 and 1981.

Details

This parcel of vines was planted in 1953 and 1981. The Pinot Noir is cordon pruned and is on a slight slope with a south-east orientation.

Wine making

The grapes are hand-picked, transported to our winery, destemmed and put into tank. After a few days of cold maceration, the alcoholic fermentation is traditionally started with regular cap punching, thus enabling very small temperature regulations of the fermenting grapes. Then aged in French oak barrels (30% new). Bottled at the winery after aging for 16 months.

Particularity

The clay soil of Morgeot produces a red wine with concentrated tannins and red fruit notes. After aging for 4-5 years the wine offers cherry aromas coupled with a round and complex structure. Age for 5-15 years. Consume at 15°C.

Tasting

Rich and plentiful, it matches well with game birds, coq au vin, or strong soft cheeses.

Laurent Pillot advices

Chassagne-Montrachet is not as well known for its red wines. After aging for 6-7 years you will be able to enjoy this silky wine which merits its beautiful origins.