



CHASSAGNE-MONTRACHET 1ER CRU "MORGEOT" 2020

CÔTE DE BEAUNE | 100% CHARDONNAY | PREMIER CRU

PRESENTATION OF THE APPELATION

In the south of the Côte de Beaune, Chassagne-Montrachet, with Puligny, is the undisputed prince of all dry white wines: the divine Montrachet. The terroirs are complex, with large marble stone quarries forming a rock face. Depending on the climat, the soil can be rich in limestone and pebbles, marly or sandy.

TASTING: complex and polished

Food pairings: Grilled fish, monkfish cheek, parslied snails

Potential and cellaring advice: 3 to 10 years. Serving temperature: 12°C

VINEYARD

WINE

- Vinification: Alcoholic and malolactic fermentation in barrels
- Aging: 17 months, 25% new barrels
- Production: 600 bottles

