Vincent Morey Chassagne Montrachet Morgeot 1er Cru

Description:
A full-bodied, serious Chassagne-Montrachet from Vincent Morey's Morgeot vineyard. Morgeot is the largest Premier Cru climat in Chassagne, made up of a collection of individual named parcels, and is particularly known for producing rich, powerful whites. Morey's parcel sits on very clay-rich soils with a south-eastern exposure, helping give the wine plenty of weight and ripe fruit while retaining the acidity needed to keep it balanced. Fermentation and ageing take place entirely in barrel, with a proportion of new oak, adding texture and gentle spice without overwhelming the Chardonnay.

Tasting notes:
Ripe pear, white peach, lemon, honeysuckle, toasted almond, vanilla, creamy mineral finish

Allergens:
Contains sulphites.

Dish Pairing:
- Roast chicken with cream and mushrooms
- Pan-fried scallops
- Lobster or crab thermidor
- Comté or mature Gruyère

Talking Point:
Morgeot is a bit of an oddity in Burgundy: at around 58 hectares, it is the largest Premier Cru climat on the Côte, bigger even than the famous Clos Vougeot Grand Cru. It is actually made up of 21 different named plots, which can appear individually on labels. The soils here tend to be deeper and more clay-rich than some of Chassagne's higher, rockier sites, which helps explain the typically broad, fleshy style of Morgeot. Vincent Morey's parcel is planted with Chardonnay and dates from plantings in the 1970s onwards.