

CHASSAGNE MONTRACHET "MORGEOT" "CLOS DE LA CHAPELLE" BLANC



Côte de Beaune

Premier Cru

White

100% Chardonnay grapes



Vineyards situation

Situated in the south of the Côte de Beaune, Chassagne Montrachet is one of the 5 villages of the prestigious «Côte de Blancs». Facing east and south-east, white Premier Cru soils are mainly made of brown clay and limestone. Chassagne Montrachet produces 70 hectares of premiers crus.

Characteristics

«Morgeot» is one of the top two or three 1er Crus (climats) of the village. 'Clos de la Chapelle' surrounds on old Chapelle. Domaine Duc de Magenta is a superb Domaine exclusively vinified and distributed by Louis JADOT on a long term contract basis. Inside the "Morgeot" 1er cru vineyard, Duc de Magenta owns the Monopole (sole owner) of the 'Clos de La Chapelle'.

Wine making

The fermentation takes place in wooden barrels, after which they are aged in barrel as well for 12-15 months before being bottled.

Winemaker's comments / Gastronomy

The Chassagne Montrachet 1er cru "Morgeot" 'Clos de la chapelle' is a very well balanced wine, showing us a lot of concentrated aromas of honey, white fruit and flowers. This wine is full bodied, powerful and rich.

It should be kept for special meals like foie gras, fish in cream sauces, shellfish and white meats in rich sauces.

Preservation

This wine will age for 10-15 years in good conditions of temperature and humidity.