

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



Côte de Beaune

Premier Cru

Red

100% Pinot Noir 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. 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 Monopoly (sole owner) of the 'Clos de La Chapelle'.

## Wine making

The fermentation takes place in tanks during 3-4 weeks and the wine is then aged in wooden barrels for 15-18 months.

## Winemaker's comments / Gastronomy

The Chassagne Montrachet 1er cru "Morgeot" 'Clos de la Chapelle' from Domaine Duc de Magenta is a delicate, tender Pinot Noir with aromatic bouquet and sublime wildflower, ripe raspberry and spice notes it acquires from its microclimate.

It should be kept for special meals like grilled and roast meats, game, strongly flavoured meats and most cheeses (not blue ones).

## Preservation

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