



Domaine de la Choupette
GRANDS VINS DE BOURGOGNE



Chassagne-Montrachet 1^{er} Cru « Morgeot » 2022

Varietal

100% Pinot Noir

Terroir and Vinification

The Chassagne-Montrachet 1er Cru "Morgeot" plot lies mid-slope with a south-easterly exposure.

Clay limestone stony soil. Sustainable agriculture with plowing of the vineyard and thinning out of the leaves.

Manual harvest. Usage of a sorting table, destemming and fermentation in stainless steel thermoregulated vats.

Ageing in oak barrels (half new, half used) for 12 months.

Tasting Notes

Appearance: bright ruby color

Nose: complex nose with cherry, almond paste and undergrowth aromas.

Palate: Well-structured and balanced, elegant tannins are present on a long finish. To be kept in the cellar for 5 to 6 years.

Wine and Food Pairing

Ideal with beef fillet, roasted leg of lamb, "coq au vin" - Brie cheese

Service temperature : 15 to 17°C (59 to 63°F)

Cellaring potential

2-6 years

