

Bertrand Bachelet Chassagne Montrachet 1er Cru Morgeot
Domaine Bertrand Bachelet
France - Burgundy - Chassagne-Montrachet Premier Cru

'Morgeot' is located in the south of the village, characterized by compact limestone soil containing iron oxide, which gives the soil its particular red-brown color.

The wine offers a golden color, a subtle nose of white flowers and honey notes. Full-bodied and well-structured on the palate.



Specifications

Appellation	Chassagne-Montrachet Premier Cru
Wine Type	White
Varietals	100% Chardonnay
Age of Vines	50 years old
Soil type	iron-rich clay and limestone
Vinification	The grapes are pressed immediately when they reach the vat room, without prior crushing. Following gentle pressing and light settling, the must is placed directly into barrels. /> Aged for 16 months, of which 12 to 13 months in barrels.
Pairings	The sweetness of the Chardonnay on the palate makes an interesting pairing with cooked foie gras; it also sits well with lobster, spiny lobster, or even morel mushroom dumplings or Bresse chicken in a cream sauce.

Codes, Weights and Measures

UPC	7 84585 02862 7
Units/Case	6
Unit Size	1500 mL
Container	bottle
SCC	1 07 84585 02862 4
Case Weight	37
ABV	13.50%
SRP	\$ 175.99 USD 1500mL Bottle

Reviews and News

2019 Bertrand Bachelet Chassagne Montrachet Premier Cru Morgeot - 95PTS - JS