

Bertrand Bachelet Chassagne Montrachet 1er Cru Morgeot

Domaine Bertrand Bachelet

France - Burgundy - Chassagne-Montrachet Premier Cru

The Chassagne-Montrachet appellation is located in the southern part of the Côte de Beaune and produces mainly white wines.

'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

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| 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

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|--------------------|--------------------------------|
| 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