



Grapes  
100% Chardonnay

Region/Appellation  
Côte de Beaune

Alcohol by volume  
13%

Residual Sugar  
less than 2 g/l

pH  
3.29

Total Acidity  
6.18 g/l

Tasting Guide



Tasting note printed  
06/02/2026

# Chassagne-Montrachet 1er Cru Morgeot 2022 3x75cl

## Winemaker Notes

It is an elegant wine with a very nice acidity.

## Vineyard

Morgeot is one of the best Premiers Crus in Chassagne. It is located to the south of the village on deep soils with marls and clay.

## Winemaking

Grapes are harvested Hand and put in small cases in order not to damage the fruits. Grapes are pressed softly, they ferment in oak barrels produced by our cooperage. 1/3 are new barrels. Aging usually lasts 15 months on fine lies before bottling.

## Food match

Chicken and mushroom stroganoff

