



Grapes
100% Chardonnay

Region/Appellation
Côte de Beaune

Alcohol by volume
13.50%

Residual Sugar
less than 2 g/l

pH
3.33

Total Acidity
6.1 g/l

Drinking Window
2024 - 2037

Tasting Guide

1	2	3	4	5	6	7	8
Dry					Medium		Sweet

Tasting note printed
20/04/2024

Chassagne-Montrachet 1er Cru Morgeot, Clos de la Chapelle 2017 6x75cl

Winemaker Notes

Jadot make and market the wines from the superb estates of the Duc de Magenta, the 1st Duc was Marshall MacMahon victor of Magenta, ennobled by Napoleon III and first President of the 3rd Republic. The wine is aromatic and full-bodied and rich, with elegant notes of toasty oak.

Vineyard

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.

Winemaking

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

Vintage

The 2017 vintage was very dry, but was relatively cool. Luckily, the frost damage was minimal and a combination of moderate day temperatures and cool evenings resulted in relatively good yield and wonderful flavour concentration.

Food match

Grilled and Roasted Red Meats

Strongly flavoured meats such as game.

