



## Chassagne Montrachet 1er cru Morgeot blanc

### Chassagne-Montrachet

This vineyard lies in the southern part of the Côte-de-Beaune.

The soils, suited to the production of red wines, are mainly limestone and marl.

The altitude ranges from 220 to 340 metres, and the vines face east and south east.□



### Grape Variety

100% Chardonnay

### Tasting Note

Colour	Very fine white-gold hue, both limpid and brilliant.
Nose	On the nose, white fruit and white flower aromas are present, together with almonds and vanilla.
Palate	The palate is composed of aromas of very ripe fruit, white flowers associated with touches of almonds and vanilla.
Ageing	This is a fine wine which can be aged for up to ten years.
Service	The ideal serving temperature is between 12 and 14°C (53 and 57°F).

### Food Pairing

This type of wine should be reserved for gastronomy of exceptional refinement: foie gras, starters and fish in cream sauce, rich charcuterie, and with certain white meat dishes in sauce.