



# CHASSAGNE-MONTRACHET

## Morgeot red

### Premier Cru

### 2019



The exceptionally mild winter kicked off the vine activity and as the first buds burst on April 1st, we once again feared spring frosts. The fresh temperatures of May slowed down the flowering phase, which started in the beginning of June and rapidly ended a fortnight later, under high heat.

From this moment on, the vine developed at a frantic pace. A new heat-wave in late July unlocked the veraison which was completed by the end of August. However, it showed great heterogeneity from one plot to another, notably because of a very spread flowering.

The harvest began on September 12th, 2019, after having run many maturity checks in every plot, an essential step to overcome the heterogeneity of the veraison.

Very impacted by weather hazards, the 2019 vintage is characterized by low yields. Nevertheless, the grapes were perfectly healthy and the careful work on the picking circuit led to a beautiful combination of ripeness and sugar/acidity balance.

### Terroir

The terroir of the Red Morgeots rests on a limestone subsoil. The brown soils are calcareous and stony with red silt (rich in iron oxides).

### Vinification & Ageing

The grapes are handpicked into small crates, then sorted and totally destemmed. The wine stayed on the skins for 20 days in temperature-controlled open oak vats. 100% malolactic fermentation.

Wine is aged in oak barrels for 21 months.

### Tasting Notes

*(Tasted in July 2021)*

COLOUR : Deep ruby red.

NOSE : Intense black fruitiness which opens out nicely on floral notes (violet). Roasted notes... Dark chocolate, vanilla notes with a great deal of finesse.

PALATE : Density, thickness, very spicy texture. Generous mouth finish with serious and fresh tannins and liquorice notes.

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