

Chassagne-Montrachet 1er Cru, Les Morgeots

Chanterêves



LOCALITY: FRANCE – Burgundy – Côte de Beaune

APELLATION: Chassagne-Montrachet 1er Cru, *Les Morgeots*

GRAPE VARIETY: Chardonnay

WINEMAKER: Tomoko Kuriyama and Guillaume Bott

VINEYARD: Vineyard situated in the *Les Chaumes* subclimat of Morgeot.

VITICULTURE: Organic (not certified).

WINEMAKING: Crushed. Long press cycle (6 hours). Fermented over ambient yeasts using *pied de cuve*.

AGING: Aged for 12 months in 228L and 600L barrels.

BOTTLING: No fining. Occasional light filtration. Minimal SO2 addition, if necessary, before bottling.

