

Berthelemot, Chas. Montrachet 1er Cru Abbaye de Morgeot (2013)

Producer	Berthelemot
Vendor	Domenico Valentino
Category	Wine - Still - White
Grape variety	Chardonnay
Region	Burgundy, France
Subregion	Côte de Beaune
Appellation	Chassagne-Montrachet 1er Cru
Feature	Sustainable
Vintage	2013
Alcohol by volume	14.0%



Sizes

750 mL × 12 — DVM9160-13

Product information

Domaine Berthelemot cultivates 7.8 ha in the Côte de Beaune winegrowing district. The Chassagne area, covering 307 ha., is located south of the Côtes de Beaune and planted chiefly for white wines part of which, with Puligny, are renowned appellations; this area is also known for marble quarried nearby.

Appellation: Chassagne-Montrachet 1er cru white wine.

- Plot : Abbaye de Morgeot (total surface area 3ha.98a.)
 - History : around 1150, cistercian monks from the abbey of Maizières built in the hamlet of Chassagne, the Morgeot abbey
 - Orientation: SE, slightly hilly at an altitude of 230/240 m
 - Domain surface area: 53a.16ca.
 - Date planted: 1970 and 2006
 - Graft: chardonnay, visual selection and clone
 - Vinstock: 161-49 C
 - Soil: limestone marl, red- tinted with ferrous oxides on a layer of bathonian limestone pebbles
 - Taste: wines from this sector have a variety of aromas ranging from fresh fruit, white flowers and honey; in the mouth, they are opulent and well balanced, rich and mineral making them suitable for laying down.
 - Serving temperature: 12/14°C and recent vintages may be decanted to enhance the aroma.
-

Producer information

The Marchand (Morey St. Denis) and Grillot (Gevrey Chambertin) families have been growing vines for generations and were joined by marriage in 1950. They continue to render traditional wines without compromise. Making traditional wines without compromise, they employ slightly earlier picking (using 25% stems), natural yeasts, gentle pressing, long cold maceration and fermentation as well as little new oak. The wines are customary in color and moderate in alcohol. More approachable in their youth than wines with more oak and extract, Marchand-Grillot's wines age wonderfully with balance and finesse.
