

Domaine Chapelle Chassagne-Montrachet 1er Cru "Morgeot" red 2023 MAGNUM



Product price:

€300.00

Product features:

Area: BURGUNDY

Winemaker: Famille CHAPELLE

Vintage: 2023

Appellation: Chassagne Montrachet 1er Cru

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: biodynamic and organic certified agriculture

Cépage dominant: pinot noir

Alcool: 13

Product short description:

A Premier Cru with an already captivating nose, thanks to the enticing 2023 vintage! The palate is still somewhat marked by its oak barrel aging, but a few years in the cellar will allow it to develop beautifully, especially in magnum.

Product description:

PRESENTATION OF DOMAINE CHAPELLE
+ ALL ITS OTHER CUVEES IN STOCK

Comments on this

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Technical Sheet written by the domaine:

Beautifully clear and bright. The nose is marked by black fruits (blueberry and blackcurrant), with chocolate notes. The palate is elegant, with a lovely richness on the finish. A wine with great depth, to be enjoyed within 10 years.

Grape Variety: 100% pinot noir

Average age of the vines: 56 years

Density of vines / ha: 10,000

Exposure: Southeast on slopes, with a 3% incline.

Soil type: Limestone-clay with the presence of silt.

Vineyard management: Mechanical soil work to avoid the use of herbicides, emphasizing the natural balance of the plant within each plot. Organic phytosanitary management, controlled by Bureau Véritas.

Harvest method: Manual

Vinification and aging: 100% destemming, cold pre-fermentation maceration for 3 days followed by fermentation for 12 days. Aging in barrels (30% new) for 14 months. The wine is bottled without fining or filtration.

Bottling date: December 2024

Number of bottles produced: 7,500 bottles, 550 half-bottles, and 190 magnums.