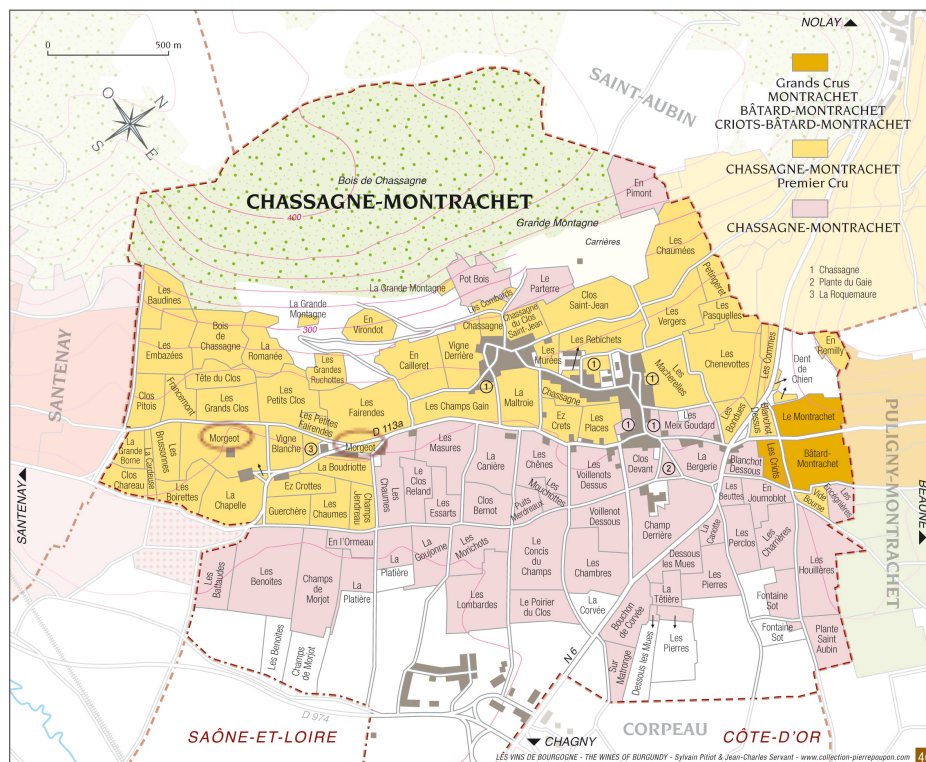




Jean-Claude RAMONET

Chassagne-Montrachet 1er Cru Morgeot Blanc



Appellation: Chassagne-Montrachet

Variety: Chardonnay

Soils: Heavy red clay

Surface: 2.5 acres

Vines Planted: 1972

Oak Aging: 12-15 months in 30–35%
new oak

The name Morgeot comes from the hamlet of the same name and dates back to 864. The grapes come from three neighboring plots in the vicinity of the Abbaye de Morgeot. Aromas emerge as ripe pear, with subtle oak and petrol nuances. Flavors open to ripe apples, pears, citrus and focused minerality. This is a wine that continues to evolve and show richness and complexity. This wine can be less elegant in its youth but will reward with additional cellaring.