

# Sylvain Morey



## Chassagne-Montrachet Champs Gains 1er Cru Blanc



### CHASSAGNE MONTRACHET

*Appellation Chassagne Montrachet 1<sup>er</sup> cru contrôlée*

1<sup>ER</sup> CRU CHAMPS - GAINS



DOMAINE  
SYLVAIN MOREY  
*Grand Vin de Bourgogne*

millésime contenance tirage  
2014 0,75 2800

#### At a Glance:

- **Appellation:** AOC Chassagne-Montrachet 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

#### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .39 ha of vines in the Champs Gains 1er Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1952 at 10,000 vines/ha
- **Average Yields:** 50 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

#### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in 350-l oak barrels (25% new)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 18 months in 350-l oak barrels (25% new) followed by 2 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with Casein and unfiltered
- **Sulfur:** Applied at harvest, during élevage, and at bottling, 20-25 mg/l free

#### In The Glass:

Planted by my Sylvain's grandfather Albert Morey, this old vineyard with deep, rich and stony soils is always a little earlier to ripen than its neighbour, En Caillerets, but give a full and powerful wine that balances its full body with a fine mineral structure.