

Sylvain Morey



Chassagne-Montrachet Les Champs Gains 1er Cru Rouge



CHASSAGNE MONTRACHET

Appellation Chassagne Montrachet 1^{er} cru contrôlée

1^{ER} CRU CHAMPS - GAINS



DOMAINE
SYLVAIN MOREY
Grand Vin de Bourgogne

millésime contenance tirage
2014 0,75 1100

At a Glance:

- **Appellation:** AOC Chassagne-Montrachet 1er Cru
- **Encépagement:** Pinot Noir (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 .17 ha (4 ouvrées) of vines in the Champs Gains lieu-dit, just south of the village of Chassagne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Cordon de Royat and planted in 1949 at 10,000 vines/ha
- **Average Yields:** 45-50 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** After 50% destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 3 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 20 months in 350-l and 228-l oak barrels (35% 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 Sylvain's grandfather Albert Morey, this is the last plot in the Champs Gains planted to Pinot Noir, along with the piece belonging to Sylvain's sister Caroline. A Premier Cru that used to be planted almost entirely in red, this last vestige gives wines of balance, concentration, and a somewhat Côte-de-Nuits-like intensity.