

Sylvain Morey



Chassagne-Montrachet En Caillerets 1er Cru Blanc



CHASSAGNE MONTRACHET

Appellation Chassagne Montrachet 1^{er} cru contrôlée

1^{ER} CRU EN CAILLERETS



DOMAINE
SYLVAIN MOREY
Grand Vin de Bourgogne

millésime contenance tirage
2014 0,75 2500

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 .34 ha (8 ouvrées) of vines in the En Caillerets lieu-dit overlooking Chassagne
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1950, 1958, and 1962 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:

Known for its poor and stony soil, Caillerets produces a wine with profound minerality and finesse that always benefits from at least a few years in the cellar to express its true potential.