

Sylvain Morey



Two of the hallmarks of Burgundy are the minuscule size and the fractured distribution of the small domains that line the Côte d'Or. Centuries of division by inheritance and often family discord have fractured once-larger land holdings into microscopic parcels. In the case of Domaine Sylvain Morey, this difficult tradition continues with the dissolution of Domaine Jean-Marc Morey. Jean-Marc's son Sylvain and his sister Caroline split their father's holdings in 2014, making this already small family domaine much smaller. (Domaine Jean-Marc Morey was founded in 1981 when Domaine Albert Morey was split between his two sons Jean-Marc and Bernard.) We feel fortunate to continue our relationship with these familiar family parcels, however small they may be, through the impressive and thoughtful work of Sylvain.

Upon his first releases in 2014, his mark on the wines are clear: The wines have a bit more power than his father's, are more richly textured, but still maintain a firm mineral structure. Sylvain claims to be a bit more gentle in the cellar, and his tendency is to leave the wines alone, doing little to no bâtonnage, increasing the aging of the whites to 18 months, and including whole clusters on the domaine's reds. These are stunning, terroir-transparent wines that show Chassagne's promise in both red and white.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments only when necessary, no herbicides
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Limestone-clay
- **Vines:** Trained in Guyot and Cordon de Royat and planted from 1950-2000 at 10,000 vines/ha. Average vine age is 50 years. All Chardonnay and Pinot Noir vines are from Selection Massale.
- **Yields:** Controlled through severe winter pruning and debudding, yields average 35-55 hl/ha
- **Harvest:** Exclusively manual, usually late September
- **Purchasing:** Entirely estate fruit

Vinification:

- **Fermentation:** Red wines ferment spontaneously in stainless-steel tanks after 30-50% destemming and a 1-2 day cold soak. Cuvaison lasts 20-25 days. White wines ferment spontaneously in 350-l oak barrels.
- **Extraction:** White wines see bâtonnage only to counter reduction; red wines see daily pumpovers during cuvaison.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic, whole-cluster direct pressing for white wines, pneumatic pressing for red wines
- **Malolactic Fermentation:** Spontaneous, in barrel in spring



Aging:

- **Élevage:** Aligoté rests for 15 months in 350-l neutral oak barrels; other white wines rest for 16-18 months in 350-l oak barrels (20-25% new). Passetoutgrains ages for 19 months in 228-l neutral oak barrels; other red wines age 20 months in 228-l and 350-l oak barrels (20-35% new). All wines are racked once following alcoholic fermentation and rest in stainless-steel tanks for 2 months before bottling.
- **Lees:** All wines rest on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** Casein fining, no filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling, 20-25 mg/l free. Bourgogne Passetoutgrain sees no added sulfur.