Domaine Roux Père & Fils

Chassagne-Montrachet 'Les Morichots'

100% Chardonnay

Chassagne-Montrachet, along with Puligny- Montrachet, has long been viewed as the premier region for French Chardonnay. It received its AOC designation in 1937.

Tasting Notes:

Aromas of mayflower, acacia, and honeysuckle blend with hazelnut and a profound minerality. The fruit and acid notes arrive instantaneously with a long and pronounced finish. Preferable with poultry and veal dishes, but also pairs well with salmon.

Vineyards:

Region: Chassagne-Montrachet

Name: Les Morichots

Planting Density: 10,000 vines/hectare

Soil Composition: Limestone, Marls, Sandy Soils

Elevation: 220 – 325 meters

Exposure: Southern
Practices: Sustainable
Pruning: Guyot

Yield: 45 hectoliters / acre

Winemaking:

Harvest: September Method: Manual

Fermentation: Oak barrels (30% new)

Aging:

Container/Cooperage: French Oak Duration: 14 months

Technical Data:

Alcohol: 13%



