



SYLVAIN MOREY
GRANDS VINS DE BOURGOGNE

CHASSAGNE-MONTRACHET 1ER CRU CHAMPS GAINS BLANC 2023



Domaine: Bourgogne

European Label AOP: Chassagne-Montrachet 1er Cru

Viticulture: Winegrowing that respects its environment and the people who live and work there

Location: Chassagne-Montrachet

Grape varieties : Chardonnay sélection massale

Planting year: 1952 / 1990

Surface area: 0ha39a50ca (9.2 ouvrées)

Altitude: 250m

Orientation: Sud-Est

Geology: Sols argilo-calcaire

Density: 10000 pieds/ha

Pruning method: Guyot palissé

Ageing: Fûts de 350L ; 20% fût neuf

Bottling: Fined and unfiltered wine; bottled on fruit day in February 2025

HAND-HARVESTING AND VINIFICATION

hand-harvested; direct pressing of whole bunches; spontaneous fermentation in 350 L barrels; aged on fine lees for 18 months.

VINTAGE PERCEPTION

2023 is an excellent vintage for Burgundy. Alternating good rains, windy periods and cool temperatures throughout the campaign resulted in a very well-balanced harvest, with a real freshness in the wines obtained. Despite the high temperatures during the harvest, around September 10, the wines are easily digestible, very fine and without excess.

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Société Civile d'Exploitation Agricole Sylvain Morey au capital de 7.500 Euros
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