



SYLVAIN MOREY
GRANDS VINS DE BOURGOGNE

CHASSAGNE-MONTRACHET 1ER CRU CHAMPS GAINS ROUGE 2022



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 : Pinot Noir sélection massale

Planting year: 1965

Surface area: 0ha16a77ca (4 ouvrées)

Altitude: 250m

Orientation: Sud-Est

Geology: Sols argilo-calcaire

Density: 10000 pieds/ha

Pruning method: Guyot palissé

Aging: Fûts de 350L ; 30% fût neuf

Bottling: Unfined and unfiltered wine; bottled on fruit day in February 2024

HAND-HARVESTING AND VINIFICATION

Hand-harvested; 50% whole bunches, the rest destemmed and unstemmed; spontaneous fermentation; minimal extraction; free-run and press juices blended; aged on fine lees for 18 months in 350 L demi-muids.

VINTAGE PERCEPTION

A generous, early vintage harvested at the very end of August under mild temperatures, 2022 does not show any signs of over-ripeness or heaviness. In a year marked by drought and intense heatwaves, the wines nevertheless boast good acidity in the whites and fine balance in the reds. Pleasant from the moment they are bottled, they will keep for at least 15 years.

3, Rue Principale, 21190 Chassagne-Montrachet FRANCE

Tél. : +33(0)6 99 70 26 05

E-mail : sylvain@sylvainmorey.com

Société Civile d'Exploitation Agricole Sylvain Morey au capital de 7.500 Euros
RCS Dijon 503 823 726 . TVA n° 215 038 237 26



SYLVAIN MOREY
VINS D'ÉPICURIEN