



SYLVAIN MOREY  
GRANDS VINS DE BOURGOGNE

## CHASSAGNE-MONTRACHET 1ER CRU CHAMPS GAINS ROUGE 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 :** 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 2025

## 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

2023 was 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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