



SYLVAIN MOREY
GRANDS VINS DE BOURGOGNE

COTEAUX BOURGUIGNONS 2022



Domaine: Bourgogne

European Label AOP: Coteaux Bourguignons rouge

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

Location: Chassagne-Montrachet

Grape varieties : Gamay sélection clonale

Planting year: 1977

Surface area: 0ha28a09ca (6.5 ouvrées)

Altitude: 210m

Orientation: Sud-Est

Geology: Sols argilo-calcaire

Density: 10000 pieds/ha

Pruning method: Guyot palissé / Cordon Royat palissé

Aging: Fûts de 350L ; 0% fût neuf

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

HAND-HARVESTING AND VINIFICATION

Hand-harvested; destemmed and unmilled; spontaneous fermentations; 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.

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