



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES



2020 CHASSAGNE-MONTRACHET MORGEOT MARQUIS DE LAGUICHE

PREMIER CRU - 100% CHARDONNAY

The vineyard site is south of the Côte de Beaune, not too far from the city of Beaune. It is one of the famous villages of the "Côte des Blancs" producing great white wines (the others are Meursault and Puligny-Montrachet).

History & tradition:

- The vineyard (2.26 ha - 5.65 acres) is on a gradual slope.
- Some old buildings, partially ruined, are found at mid-slope - the Abbey of Morgeot.
- It had two owners: men of prayer and men of the sword: monks from the abbey and the Laguiche family.
- During the French Revolution, the abbey was ruined but the estate of the Laguiche family was spared and remains to this day.
- Soil: marl and limestone.

Viticulture:

- Plantation density: from 10,000 stocks/ha in order to extract all possible nuances from the terroir.
- Pruning: Guyot. Yield: 52hl/ha. Low on purpose to limit the production of each vine stock.

Vinification:

- Harvesting: by hand, in small open crates in order to preserve the integrity of the fruit.
- Sorting: if necessary, the grapes are sorted twice : once when being picked, the second time on the sorting table at the winery.
- Pressing: very slow so as to respect fruit. Juices from the very last pressings are not retained.
- The wine goes directly into barrels after débouillage (decanting of white wine to reduce sediment).
- Ageing: in barrels (20% in new oak).
- Length: 12 months.
- Origin of the wood: French oak forests.

Tasting note by Véronique Boss-Drouhin

"This is a wonderful occasion to savour a great wine. Admirable light golden colour. Intense and elegant aromas come to the fore : hawthorn, apricot notes, evolving towards hints of blond tobacco. As the wine ages, there are nuances of dried fruit and rare spices. A silky texture and a subtle touch of tannin give a true personality to the wine. Remarkable aftertaste. A great white Burgundy!"

2020 Vintage: The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness. The premiers crus and grands crus are still ageing on lees, they take their time but undeniably gain in fullness, richness and aromatic complexity. We accompany them gently during this long process.

JAMES SUCKLING 96 POINTS

A super-elegant Chassagne-Montrachet that offers all you want from this appellation, the balance of ripe-lemon character and flinty minerality spot-on. Super-silky and very graceful on the medium-to full-bodied palate. Then the finish doesn't want to stop.

Drink or hold. .

Also: VIN-93 Pts.



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