

2023 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).*

Winemaking

- Supply: This wine comes from grapes and musts purchased from supply partners according to rigorous specifications.
- Harvest: Grapes harvested by hand in open-work crates. If necessary, a careful sorting is proceeded.
- The juice of the last press is separated from the free run-juice.
- The juice is transferred into wine barrel after a little settling.

Ageing:

- The alcoholic fermentation as the malolactic and the ageing are being processed in oak barrels.
- The proportion of new barrels is around 20% to 25%.
- The ageing lasts between 16 to 18 months.

2023 Vintage:

2023 stands out as one of the hottest years in Burgundy, even surpassing 2022. The grapes were harvested at perfect maturity. The wines are very aromatic with notes of yellow fruits mingling with flower hints. The palate is ample and full-bodied. They combine generosity, freshness, and finesse, with a climate that enhances the terroirs without overpowering them. Like 2022, the 2023 vintage is expected to be highly appealing.

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.

Service

- Cellaring: Optimal consumption: 8 to 10 years
- Ageing potential: 15 years
- Tasting temperature: 13°C (55°F)

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**Tim Atkin MW
94 Points**

This has a riveting, come-hither nose with garden florals, peach fuzz, pineberries and fresh chalk. The tangy acidity easily matches the pleasant drying sensation on the finish, giving this focus and length. This hails from two sectors – Les Grands Clos and Vigne Blanche – in the center of Morgeot, averaging 35 to 40 years in age.

Also:

Wine Advocate-93-94 Points

