

Domaine Bernard Moreau et Fils

CHASSAGNE-MONTRACHET 1^{ER} CRU LES CHENEVOTTES

Domaine Bernard Moreau et Fils

REGION: FRANCE - BURGUNDY



GRAPES / SOILS

Chardonnay	Planted 1955 – 1960		0.34 ha
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THE WINE

Vineyard Profile

Total Size: 11.0 ha (27.2 acres)

Winery Holdings: 0.34 ha (0.86 acre)

Les Chenevottes rises primarily above 787 feet and is divided into three *climats*: Les Chenevottes, Les Commes and Les Bondues. Adjoining Premieres Crus vineyards are Les Macherelles and Les Vergers. Known for its white wines, the vineyard is not overly humid, mostly flat and is located west of N6 before it enters St-Aubin. Both red and white grapes are allowed.

Chenevottes derives from ancient French *Cheneve* «hemp». Surely this was a field where hemp was cultivated.

Bernard Moreau

This vineyard lies in the base of a valley and the soils are light, made up of sediment and iron. The result of these soils and the vines of 50-60 years of age is the grapes are generally riper and the wines can be very fat and juicy, but that isn't Alex's style.

Winemaker's Notes

The 1er Cru Chardonnays are barrel fermented and aged in French oak barrels (10%-30% new). The wine spends between 12 and 18 months in wood with regular lees stirring for added texture. Says Bernard, "The spirit of our winemaking is to not touch the wine too often. For Chardonnay our aim is to produce very clean and precise wines which are not too austere. We like the minerality and purity."

Alex usually picks the first day of harvest to keep freshness and zest. Sugars rise very fast on Chenevottes and the wines can get too alcoholic. The vines have lots of chicks and hens (milendange). The sugar levels of smaller berries can jump more quickly. If this happens, you lose acidity. Alex does not have much trouble getting lower alcohol and excellent acidity, but he must monitor the grapes very closely. The result is a wine of elegance and restraint, but is immediately approachable.

DOMAINE BERNARD MOREAU ET FILS

It's impossible to discuss Chassagne-Montrachet without mentioning the name Bernard Moreau. Year to year, this celebrated producer vinifies and bottles some of the purest, most thought-provoking wines of the appellation. Employing a style of wine making that might best be described as hands-off, Bernard produces Pinot Noirs and Chardonnays that are sensual, opulent and utterly delicious.

GENERAL INFO

Country	France
Region	Burgundy
Appellation(s)	Chassagne-Montrachet, Volnay, St Aubin
Proprietors	Bernard Moreau
Founded	1809
Winemaker	Alex Moreau
Annual Production	8,000 9 L cases
Farming (Sustainable, organic, biodynamic)	Sustainable