Bourgogne de
Vigne en Verre

Domain Morat

Classification :

1er Cru

Région : La Côte Mâconnaise

Cépage : Chardonnay



Température de service :
10-12 °C

Durée de conservation :
2 to 5 years

Pouilly-Fuissé 1er Cru « Sur la Roche » (White)

La Côte Mâconnaise - Chardonnay

Origine

The parcel is situed in a location known on the official land register as "Sur La Roche". The shallow soil is made up of Jurassic limestone.

Vinification

The grapes are picked by hand and pressed immediately. After settling, the must is fermented directly in barrels (French oak barrels, aged 1-7 years). The wine will stay on its lees until the following August. After regular stirring of the lees and topping up, and after malo-lactic fermentation is completed, the wine is racked, blended, lightly filtered and bottled at the Domaine.

Notes de dégustation :

This very mature wine offers up notes of apricots against an oaky backdrop and shows a pronounced mineral character. The palate is broad and generous. The texture on the palate is aligned with a natural acidity and chalky flavours that energise the whole. Balance and freshness are among this wine’s numerous qualities.

Mets d'accompagnements

Lobster, crayfish, frogs' legs sautéed in garlic, snail fricassee, *mi-cuit* foie gras (with an older wine), snail-stuffed puff pastries, prawn gratin, Epoisses cheese.

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