





Burgundy, Domaine Piquet Girardin, AOC Chassagne-Montrachet Premier Cru Abbaye de Morgeot, Blanc

AOC Chassagne-Montrachet Premier Cru Abbaye de Morgeot, Bourgogne, France

Domaine Piquet Girardin was born from the merger of two estates, Anne-Marie Girardin's and Dominique Piguet's, both from families with deep winegrowing roots. Today, their son Damien takes over.

The domaine has grown with each acquisition. Todya they cultivates 18 appellations on around 12 hectares of the finest Côte de Beaune vineyards, from Pommard to Maranges, via Meursault, Auxey-Duresses, Puligny-Montrachet, Chassagne-Montrachet and Santenay.

PRESENTATION

In the south of the Côte de Beaune, Chassagne-Montrachet, the territory of the Grands Crus of which Montrachet is the most emblematic, offers vines an east-south-east facing slope between Puligny-Montrachet and Santenay. The wines produced here are ideal for laying down.

LOCATION

The cuvée comes from Clos Charreau, one of the climates federated under the name of Morgeot (a climate within a climate)

TERROIR

The soils are stony, chalky with a little clay, well-drained and gently sloping.

IN THE VINEYARD

Altitude: Average of 220m Planting density: 10,000 vines/ha

WINEMAKING

Stainless steel vat.

AGFING

Aged 100% in oak barrels for 12 months with regular stirring (40% new barrels).

VARIETAL

Chardonnay 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

TASTING

A pale yellow color with lemon highlights. The nose offers notes of pear and yellow peach with hints of vanilla. The palate is balanced, full of fruit with a hint of smoke. The finish is long without being heavy.

FOOD PAIRINGS

A perfect match as an upscale aperitif, with blanquette de veau, shrimp bisque, stuffed capon or fine charcuterie.



