

Lequin-Colin Chassagne-Montrachet 1er Cru Morgeot

COUNTRY	REGION	GRAPE	VINTAGE
France	Burgundy	100% Chardonnay	2021

ABOUT THE DOMAINE

The Lequin family represent a long lineage of Burgundian producers; their presence in Santenay dates back to 1679. Today, their son François is custodian of the 9 hectares of vines, stretching across Premier and Grand Cru sites in Santenay, Chassagne-Montrachet, Pommard and Corton. With a devotion to authenticity and quality, the Lequin-Colin vineyard has been ploughed since 1997 and organically farmed since 2009. François' meticulous methods in the vineyards and winery showcase a truly site-expressive portfolio, as he prefers a minimal intervention approach to best showcase both individual site character and the resulting personality in the purity of fruit that is produced.

WINEMAKING

"Morgeot," a hamlet in Chassagne-Montrachet, is home to the remains of a Cistercian abbey. The vineyard sits on a north-south facing slope, with rows stretching 250 meters long, transitioning from a clay-limestone soil to a nearly kaolin clay soil. The grapes are hand-picked and sorted before being immediately pressed. Alcoholic and malolactic fermentation occurs in stainless steel tank, with weekly stirring of the lees until the end of malolactic fermentation, which adds richness and complexity to the wine. The wine is aged for 12 to 16 months in oak barrels.

TASTING NOTES

Lovely minerality characteristic of fine Chassagne. Fresh palate with lots of flavour. Toasty, textured and rich with great length. Peach, lemon skin and pear notes on the finish with bright acidity.



TECHNICAL NOTES

Alcohol by volume
13.5%

Total Acidity
3.6

pH
3.3

Vegan