



2013

*Chassagne-Montrachet Premier Cru
Morgeot Clos Chareau*

APPELLATION AND VINEYARDS

The fame of Chassagne-Montrachet primarily rests with its Chardonnay across its Village, Premier Cru, and Grand Cru levels, which includes the legendary Le Montrachet vineyard it shares with neighboring Puligny-Montrachet. The Morgeot vineyard is the largest of Chassagne-Montrachet's Premier Crus, covering the southeast part of the commune. Based upon Bathonian limestone, its gravelly-clay subsoil is free-draining and encourages deep root growth to access the mineral-laden water below ground. Our small parcel of very old vines, many planted 60 years ago, enjoys excellent southeast exposure and deep drainage, giving birth to wines of remarkable intensity and body.

VINTAGE

After daunting weather problems in both 2011 and 2012, Burgundy growers were hoping for a reprieve in 2013. This was not to be. An exceptionally cool, wet spring resulted in floods and muddy vineyards throughout the region. Rain continued during flowering in June, and July hailstorms in the Côte de Beaune further reduced the fruit set and subsequent grape yields to historic lows. Biodynamically farmed grapes like those of Château de la Créé tended to ripen more fully than others, a crucial advantage in one of the longest Burgundy growing seasons on record. Despite early concern about the vintage, wine critics are now finding most 2013 Burgundies to be delightfully terroir-specific, with excellent suppleness and clarity of fruit.

TASTING NOTES

Showing brilliant pale-yellow color in the glass, this powerful and generous White Burgundy conveys intense aromas of exotic fruits like mango and pineapple on the nose, complemented by savory brioche and vanilla nuances. On the palate the wine is round and generous, with aspects of pineapple and toast that build to a beautiful tension in the lingering finish.