

Bernard Morey

Chassagne-Montrachet from Bernard Morey

Profile



Robert Parker has written "I would be happy to drink any wine from this domaine. Bernard Morey has always been one of my favorite producers, fashioning upfront, juicy, succulently-styled wines that tend to drink gorgeously during their first 5-7 years of life." And undoubtedly his wines are in the top rung of the village. Many white Burgundy collectors who seek out Ramonet and Niellon overlook Morey's wines simply because he has almost no property in the Grands Crus. Nevertheless, all the wines, from Bourgogne Blanc to Morgeot, are consistently as concentrated and well structured as any of the wines of the handful of top estates in the Côte d'Or.

Bernard's sons, Thomas and Vincent, are now working in partnership with their father. Thomas has worked in California at Sonoma-Cutrer while Vincent remained in Chassagne. On their advice, the estate no longer filters any of their red wines and the white wines are kept on their lees until bottling to get extra fat and texture.

The Chassagne-Montrachet AC comes from 35-40 year old vines. It is aged in 15% new oak with the remainder in two to five year old barrels.

As often in Côte d'Or, the list of wines produced is rather long:

Wines

White wines:

Bourgogne Blanc, Chassagne-Montrachet, Chassagne-Montrachet Vieilles Vignes, Chassagne-Montrachet 1ers Crus: les Baudines, les Embrazées, Vide Bourse, Maltroie, Morgeot, les Caillerets; Puligny-Montrachet, Puligny-Montrachet 1er Cru la Truffière; Meursault; Saint-Aubin 1er Cru En Remilly.

Red wines:

Maranges Fussière; Chassagne-Montrachet Vieilles Vignes; Santenay Vieilles Vignes, Santenay Passetemps, Santenay Grand Clos Rousseau; Beaune Grèves.