

CHEVALIER-MONTRACHET GRAND CRU

REGION: FRANCE - BURGUNDY



BERNARD MOREAU

It's impossible to discuss Chassagne-Montrachet without mentioning the name Bernard Moreau. Year to year, this celebrated producer vinifies and bottles some of the purest, most thought-provoking wines of the appellation. Employing a style of wine making that might best be described as hands-off, Alex Moreau produces Pinot Noirs and Chardonnays that are sensual, opulent and utterly delicious.

GRAPES / SOILS

	Chardonnay		White oolitic limestone & Pierre de Chassagne limestone and P. Bellona clay	N/A
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THE WINE

Vineyard Profile

- Total Size: 7.56 ha (18.7 acres)
- Winery Holdings: Purchased fruit – area (hectares) varies
- Centered at 902 feet of elevation, this vineyard compared to Montrachet, is higher on the slope, has shallower topsoil and is stonier providing its characteristic minerality. The baserock is white oolitic limestone mixed with Pierre de Chassagne limestone and *P. Bellona* marl. Only Chardonnay is planted.
 - Chevalier in medieval society was a Knight, the eldest son of a noble man admitted to the order of Chivalry, a military institution whose members were consecrated to God. Chevalier was the highest rank and the vineyard is the highest on the slope above Montrachet. Makes sense.

Bernard Moreau:

- The domaine's vines are up the hill, above Monty's plot. There is a lot of variation in the soil between density and minerals.
- Chevalier – Montrachet was first vinified in 2010 with a production of two barrels. 1 new barrel. 1 used. Chevalier-Montrachet is more like Grand Ruchottes, more mineral and fresh.

GENERAL INFO

Country	France
Region	Burgundy
Appellation(s)	Chassagne-Montrachet, Volnay, St Aubin
Proprietors	Bernard Moreau
Founded	1809
Winemaker	Alex Moreau
Annual Production	8,000 9 L cases
Farming (Sustainable, organic, biodynamic)	Sustainable