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Chassagne Montrachet Morgeot Clos Pitois Premier Cru



The Clos Pitois, Monopole of our Domain, is very famous since it has been created by the Monks in 1421. Its wine is served in the most prestigious gastronomic meals such as Embassy meals.

The global area of the Clos Pitois is about 3 hectares, half planted in Pinot Noir grapes and half in Chardonnay grapes.

The Clos Pitois' harvest is entirely done by hand, like the picking and the sorting of the grapes, which is performed in the vineyard on a sorting table in a very rigorous way.

Characteristics

Grape variety: Exclusively 50 years old Chardonnay vines

Surface area: 1,44 ha

Terroir: Stony clay-limestone soil

Working method: Vines sown with grass- leaves thinned out Maturing: 8 month in French oak barrels- 30% new oak

Production: 8000 bottles/year

Dress: Brilliant, pale gold with green hints

Nose: Complex bouquet between the blossom and the citrus, with hints of toasted bread and hazelnut Mouth: A fruit's basket with a citrus dominance. Lightly flavoured with vanilla, very well-balanced thanks

to the typical fatness of the Morgeot wines and a light acidity To be served with grilled sea fish, scallops or even poultry

