



## Chassagne Montrachet 1er Cru Morgeot Clos de La Chapelle, Domaine Duc de Magenta

Country:	France	Region:	Burgundy
Type:	White	Varietal:	Chardonnay
Format:	6 x 750ml		

BC	AB	SK	MB
+441204			
Speculative			

### TASTING NOTES

- Colour:** Straw yellow.
- Aroma:** This beautifully balanced wine has concentrated aromas of honey, white fruit and flowers.
- Taste:** Full-bodied, rich and powerful, this wine will develop in the bottle for 10 to 15 years.
- Food:** Serve with rich appetizers including foie gras, or fish or shellfish in cream sauce.

### AWARDS & ACCOLADES

2020 ~ 94 Points. "A rich and powerful Chassagne-Montrachet with some pineapple character, due to the very ripe vintage, next to the citrus that we expect. Built on quite an imposing scale, but with lovely lemon-zest freshness and fine tannins that support the flamboyant body. Long, quite stony finish. From organically grown grapes. Drink or hold." - James Suckling, Jul/2022

2020 ~ 94 Points. "The 2020 Chassagne-Montrachet Morgeot Clos de la Chapelle 1er Cru has an effervescent, energetic bouquet with wet limestone, citrus peel and light orange pith scents - all very seductive and well-defined. The palate is nicely balanced with slightly more depth and grip than Simon Colin's Morgeot. The silver thread of acidity lends this energy. It is very poised, but there is a coiled-up sense of animation and life-affirming mineralité; on the finish." - Neal Martin - Antonio Galloni's Vinous, Jul/2024

2020 ~ 92 Points. "The grapes are lightly crushed and fermented in cask (one-quarter new), to give this wine with aromas of ripe apricots and quince. The texture is broad and rich, with a density that probably needs a bit of age. At present it seems luxurious, but a bit heavy. The Clos de la Chapelle (Morgeot) is a monopole of the Duc de Magenta that Jadot has traditionally rented. It is just downslope from lieu-dit Morgeot, and is planted to both Pinot and Chardonnay (this section of 1.79ha is planted to the latter)." - Decanter, Nov/2021

2020 ~ 91-93 Points. "The swan song for this cuvée is the 2020 Chassagne-Montrachet 1er Cru Morgeot Clos de la Chapelle (Duc de Magenta), a muscular, concentrated wine that exhibits aromas of orange oil, peach, buttery pastry and white flowers. Medium to full-bodied, satiny and textural, with a fleshy core of ripe fruit and bright balancing acids, it offers a classic expression of Morgeot in all its exuberance." - Robert Parker's Wine Advocate, Jan/2022

## **OTHER INFO**

Chassagne-Montrachet is one of the five villages of the Cote de Blancs. Premier Cru vineyards face east and southeast, and the Chardonnay grapes are grown in soils of brown clay and limestone. Morgeot is among the top handful of Premier Cru vineyards in the commune; Clos de la Chapelle is an enclosed monopole on the site of an old chapel. The Chardonnay grapes are fermented in oak barrels, and then the wine is barrel matured for 12 to 15 months.



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