Thomas Morey, Bâtard-Montrachet Grand Cru, Burgundy, France, 2022

Product code: 6375

PRODUCER PROFILE

The rigorously talented Thomas Morey, younger son of Bernard, has set up his cellar in the old family house in Chassagne-Montrachet, where he represents the 10th generation of the Morey family in Chassagne-Montrachet.

A diligent, serious, hardworking perfectionist, he has renovated the winery into a very clean and organised operation. He works around 13ha diligently and skilfully, having already established himself as one of the stars of the appellation. His style is different from that of his father – tauter, more linear and with more initial restraint in the modern idiom of fine white Burgundy.

VITICULTURE

Deep, rich limestone and clay soils with excellent drainage, richer and more fertile compared to neighboring grand crus. The exposure is south to southeast-facing slopes, ideal sun exposure for ripening and the resulting wines balance richness and elegance with a distinct minerality and freshness.

TASTINGNOTE

The nose reveals captivating aromas of zesty lemon and lime, succulent ripe white peach, delicate acacia blossoms, and subtle clove spice. On the palate, the wine is structured and concentrated, unfolding flavours of juicy pear, ripe white stone fruits, and gentle oak spice, all underscored by a clear, mineral-driven streak. A lively, lemony acidity brightens the palate, culminating in a long, elegant finish that lingers with notes of mint, marzipan, and fragrant white flowers.

FOOD MATCHING

The wines richness will complement lobster with butter sauce or seared scallops with a citrus glaze.

TECHNICAL DETAILS

Varieties:
Chardonnay 100%

Features:
Producer works organically

ABV:
13%

Colour:
White

Oak Ageing
Time: 12 Months
Type: French Oak
% wine oaked: 100
% new oak: 20

Style:
Still wine

Case Size:
6 x 75cl

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