

## Morey-Coffinet Chassagne-Montrachet

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*With uncles, cousins, parents, and grandparents all in the wine business with their own domaines, Michel Morey and his wife Fabienne Coffinet joined the fray with their own winemaking pursuits in 1979.*

### **A Merger Of Two Wine Families**

Michel's father, Marc, of Domaine Marc Morey, and Fabienne's parents, Fernand Coffinet, of the domaine with the same name, and Cecile Pillot, daughter of the prominent winemaker Henri Pillot, gave the newlyweds 7 hectares of vineyard in Chassagne-Montrachet. Domaine Morey-Coffinet became a fusion of two well-established estates, with Michel at its helm. Estate bottling did not begin until 1990, although Michel began taking over the vineyards in 1979. Up until that time, négociants purchased the juice and bottled under their own label. Today only 10% finds its way to négociants.

### **A Historic Estate And Cellars**

Michel and Fabienne put the capital made from selling the juice back into the land and a newly purchased winery. The estate is a meticulously restored, early 19th century mansion with ancient cellars. It sits majestically at the top of the village of Chassagne-Montrachet, backing onto the Clos St. Jean. Below the main home is the cellar: five stone-lined galleries built in the 16<sup>th</sup> century.

The estate produces both red and white Chassagne-Montrachet with premier cru vineyard holdings in 'Les Caillerets,' 'La Romanee,' 'Les Chaumes,' for the whites and 'Clos St. Jean,' and 'Morgeot,' for the reds. 'Bourgogne' and 'Villages' in both blanc and rouge round out their holdings. The land is carefully farmed, avoiding pesticides, fertilizers and green pruning.

### **Crisp, Elegant Whites**

Michel Morey prefers his white wines to have young and fresh aromas and bottles them deliberately early, at about 11 months. Fermentation begins in tank and then the wine is aged in French Allier oak barrels, about a third of which are new. The wines are elegant and full flavored with distinctive mineral undertones and a prominent acidity to balance the fruit.

### **Supple, Ripe Reds**

While connoisseurs often overlook red Chassagnes-Montrachets, Morey-Coffinet produces those with classic pinot noir flavors. The 'Morgeot' vines are 40 years old, creating soft, supple wines with plenty of ripe fruit. Like the whites, these too are elegant, pretty wines. The reds age in French Vosges oak casks, 40-50% of which are new, depending on the vintage. Most of the bunches are destemmed, giving the wines a plump, soft mouth feel. A self-taught, conscientious winemaker, Morey produces unique and graceful wines.

