



TERROIRS This small parcel hails from the southern part of the L'Abbaye de Morgeot vineyard, on the eastern side of the RD113. The very gently sloping vineyard is close to the Abbaye de Morgeot itself, a large residence that was once home to an order of Cistercian monks, but is now abandoned. Composed of clay and limestone with a high gravel content, the soils are well-drained and offer great mineral complexity.

FARMING Estate owned and farmed. Biodynamic farming (and certified organic) using the lunar calendar. For Pascal & Moray, farming is about respecting nature intuitively, not dogmatically. Yields are kept low by de-budding. All of Domaine Tawse's premier cru and grand cru parcels are now worked by horse and plow. The harvesters pick in small batches and transport the grapes in 17-kg cases to preserve their integrity. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest.

GRAPE VARIETALS 100% Chardonnay

VINE AGE 35 years on average

AVERAGE YIELD 30 hectolitres per hectare

WINEMAKING After the harvest, the team sorts through the crop vigorously, often giving up 10 percent to ensure that only the finest quality fruit reaches the fermentation tanks. The grapes are pressed gently in whole clusters. Both alcoholic and malolactic fermentations occur in barrel and on the lees, but free of any stirring to maintain freshness. The wine ages for 16 months in 30% new French oak barrels from the Jupilles forest, including one racking before a fined and lightly filtered bottling. All aging operations are carried out with the lunar calendar, following biodynamic principles.

TASTING NOTES "Abbaye de Morgeot" embodies everything Chardonnay drinkers love: zesty minerality, hints of white flowers, notes of yellow citrus, dried herbs, apples, and roasted hazelnuts. This is a full-bodied white with exceptional complexity and class.

ANNUAL PRODUCTION 884 bottles or 74 cases

