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ROGER BELLAND CLOS PITOIS CHASSAGNE-MONTRACHET 1ER CRU MORGEOT

£117.00

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Today, Roger's daughter, Julie, has taken over the day to day running of this excellent estate. A range of top quality Chardonnays from highly regarded vineyards are made, which contrast somewhat with their succulent reds from lesser-known yet great value appellations such as Maranges and Santenay in the Côte Châlonnaise.

Processes in the vineyard are as natural as possible, with grass sown between the vines to encourage natural biodiversity and reduce predators. Very environmentally conscious, Julie prefers to use prophylactic methods instead of chemicals. In order to control the yields and vigour vines are selectively debudded.

Grapes are pressed pneumatically followed by a natural cold settling for 36 hours in thermo-regulated stainless steel tanks. The alcoholic fermentation occurs at low temperature in French oak barrels in the cellar. During malolactic fermentation, the lees are stirred once per week to bring extra complexity to the wine. The bottling occurs after 12 months of barrel-ageing in 30% new French oak.

