



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Clayey brown limestone soil

PRESENTATION

Morey-Saint-Denis is located in the Côte de Nuits, between Gevrey-Chambertin to the north, and Chambolle-Musigny to the south. The vineyards cover a surface area of 230 acres including 100 acres of Premier Crus and almost exclusively produce red Pinot Noir wines. This appellation offers a combination of the masculine character of Gevrey-Chambertin and the feminine typicity of Chambolle-Musigny.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

Rich nose featuring notes of red and black fruit (raspberry, blackcurrant...) along with nuances of tobacco, smoke and a hint of oak. The palate is full bodied and generous, with a structure that is supported by bold yet elegant tannins. The long finish is deliciously fruity.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, duck, game)

Medium to mature cheeses

