



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calcareous clay soil with a high proportion of pebbles overlying hard parent rock



PRESENTATION

This Grand Cru is located on the edge of Morey-Saint-Denis between the famed Monts Luisants and the Grand Cru Chambertin. Here, the poor calcareous clay soil overlies marls and Bajocian limestone containing crinoid fossils. A thin layer of silica is visible at the surface, which originates from the Grissard coomb. The name "Tricière" refers to the poor nature of the soil.

WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.
Aging in oak barrels (40 to 50% new barrels) for 16 to 18 months.

TASTING

Both delicate and intense, the nose opens up to scents of red and black fruit combined with subtle notes of rose, which will evolve over time toward more complex scents (spices, forest undergrowth, leather...). On the palate, this wine's structure is imposing, yet soft and silky. Perfect balance and a spectacular finish.

SERVING

Serve at 16-17°C (60-62°F).
Long aging potential: 7 to 10 years and more.

FOOD PAIRINGS

Finely prepared roasted or stewed meats (beef, lamb, pork, game, duck)
Medium to mature cheeses
Recipe suggestion: beef tenderloin with a red wine reduction

QUOTES

Jasper Morris: 94-97/100 (2023)
Wine Spectator: 94/100 (2022)
The World of Fine Wine: 95-96/100 (2020)

