



Morey-Saint-Denis Grand cru Clos de la Roche

RED



The appellation

Morey-Saint-Denis is one of the smallest appellations of the Côte-de-Nuits, in terms of surface area. This AOC has 20 Premier cru climats and 5 in Grand cru.

Grape variety

Pinot noir

Plant density

10,000 plants/hectare

Average production authorized

40 hectoliters/hectare

Soil

The Clos de la Roche plot is highly calcareous: 30 cm of soil, a little bit of gravel and large blocks of stone that gave this plot its name.

Plot surface area

0 hectare 15 ares 12 centiares (1 hectare = 10,000 m² = 24 "ouvrées")

Yearly production

1,500 bottles

Elaboration method

Vineyard work philosophy: sustainable farming. No herbicides used in our vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Systematic de-budding. Hand-picked only.

Vinification: traditional fermentation in tank for 3/4 weeks.

Aging: 14 to 18 months in French oak barrels (from the Forêt de Troncet). 100% single-wine barrels.

Tasting

Characteristics: A straight-forward ruby color. Complex nose with a floral and spicy touch. Clos de la Roche is a strong wine, very close to the Chambertin, deep and solemn. At first, you smell humus and truffles, followed by hints of red or black berries. This wine shows a fine balance between the strength of its body and the expression of fruit.

Pairing: The Clos de la Roche pairs well with game bird, rib steak or Peking-style poultry for Asian food lovers. Supple but powerful tannins will enhance the taste of braised veal, not to forget strong cheese.

Serving temperature: 12 to 13°C when young. 15 to 16°C when mature.

Aging potential: 5 to 15 years.