



Morey-Saint-Denis Grand cru Clos-Saint-Denis

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

Limestone and clay

Plot surface area

0 hectare 17 ares (1 hectare = 10,000 m² = 24 "ouvrées")

Yearly production

600 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: Garnet-colored with purplish reflection. A complex nose with a spicy and floral touch, on a mocha background. With its well-structured mouth, this wine shows a fine balance between the strength of its body and the expression of fruit. It softens its tannins and offers a generous texture.

Pairing: Powerful and rich in mouth, Clos Saint-Denis perfectly matches strong tasting meats (braised or roasted game, wild birds, rib steak or prime rib) and mature cheese.

Serving temperature: 13 to 15°C.

Aging potential: 5 to 15 years.