



## Morey-St-denis 1<sup>er</sup> cru Les Sorbets

RED



### *The appellation*

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

### *Grape variety*

Pinot noir

### *Plant density*

10,000 plants/hectare

### *Average production authorized*

45 hectoliters/hectare

### *Soil*

Limestone and clay.

### *Plot surface area*

0 hectare 33 ares (1 hectare = 10,000 m<sup>2</sup> = 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 3/4 weeks.

**Aging:** 14 to 18 months in French oak barrels (from the Forêt de Troncet). 30% new oak barrels + 70% single-wine barrels.

### *Tasting*

**Characteristics:** Sour cherry aromas with notes of leather and wood. As it gets older, this wine gains complexity and spicier nuances. Well-balanced mouth, dashingly structured, with notes of red fruit and licorice. As for the finish, it is lush and deliciously fruity.

**Pairing:** Serve this wine on red meat, small game and fine traditional cheese

**Serving temperature:** 12 to 14°C if young. 14° to 16°C if more mature.

**Aging potential:** 4 to 8 years.