



Morey-Saint-Denis



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the *Côte de Nuits* region (Côte-d'Or).

This *appellation* includes **20 Premiers Crus Climats**.

Producing commune: **Morey-Saint-Denis**.

The commune of Morey-Saint-Denis also produces 5 *Grands Crus* (See *Appellation* sheets Nos. 5 and 29).

The *appellation* MOREY-SAINT-DENIS and MOREY-SAINT-DENIS *PREMIER CRU* may be followed on the label by the name of the *Climat* of origin.

TASTING NOTES

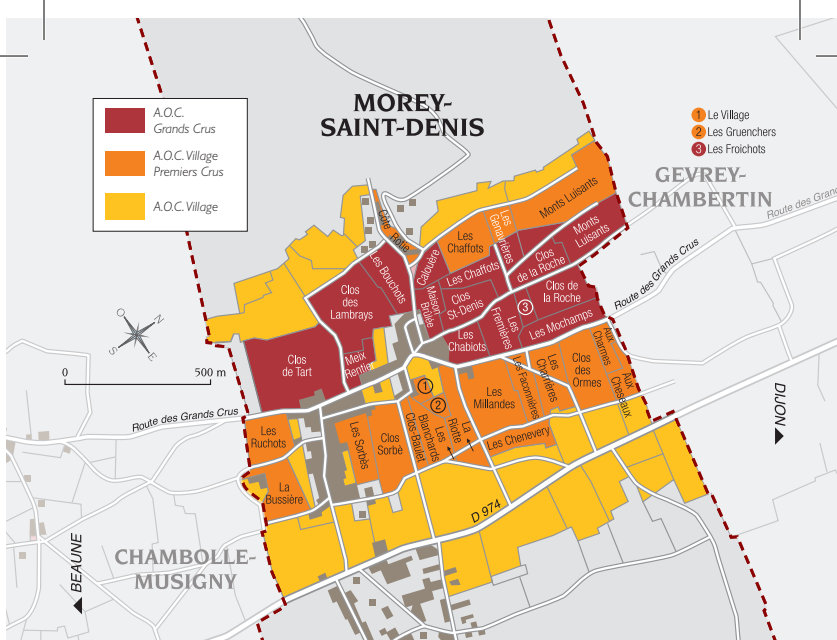
Most of the vineyards are planted with *Pinot Noir* grapes, although a few parcels are planted with *Chardonnay* or *Pinot Blanc* varieties, yielding a rare and interesting **white** wine, generally quite firm and opulent.

Red: its colour is usually a full, firm, bright ruby, carmine or intense garnet with purplish highlights. The bouquet is partly of black fruits (blackcurrant, bilberry) and partly of red, pitted fruits such as cherries. Variants include bramble, violet, liquorice, and fruits conserved in liquor. When older it often evokes the "wildwood" scents of game, leather, and moss, even truffle. Sustained and structured, this wine lingers in the mouth without flinching - it has just the right balance between body and fruit. With its rounded tannins and mouth-filling generosity, it sings tenor, so to speak, in the Burgundian choir.

SERVING SUGGESTIONS

Masculine in character, as one expects from the *Côte de Nuits*, full and powerful in the mouth, red Morey-Saint-Denis is most at home with meats of equally strong flavours. Its tannins are more likely to bring out the best from a game bird (such as a pheasant) than a piece of veal, for example. Feathered game, braised or roasted, will succumb smoothly to its meaty texture, and its sustained tannins will continue to make their presence felt until the last succulent, musky mouthful. The tannins, again, will bring out the full quality of a fine rib steak or a nice thick beef blade. Soft-centred cheeses will find in this wine a compatible partner.

Serving temperature: 13 to 15°C.



LOCATION

Rich in *Premiers Crus*, Morey-Saint-Denis boasts also 5 *Grands Crus* (Clos de Tart, Bonnes Mares, Clos de la Roche, Clos Saint-Denis, Clos des Lambrays). The *appellation* forms a bridge, between the wines of Gevrey-Chambertin and those of -Musigny. The history of this wine-growing village has in the past been heavily influenced by the powerful religious house of Vergy, the abbeys of Cîteaux and Tart, and by some of the great Burgundian families. Of its wine, Dr. Lavalle wrote in 1855, "it can be said that it lacks nothing". The AOC status was instituted in 1936.

SOILS

The vines grow on limestone and clay-limestone soils dating from the Middle Jurassic: white Bathonien Oolite up-slope and fossiliferous Bajocien limestone at the foot. The vineyards are east-facing and are at altitudes of 220-270 metres. Immediately below the village the slopes are differently oriented and the soil is more marly.

COLOUR(S) AND GRAPE VARIETY(IES)

Almost all **reds** - *Pinot Noir*.
Whites - *Chardonnay* and *Pinot Blanc*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.
 Reds: **88.48 ha** (including **39.42 ha** *Premier Cru*).
 Whites: **5.68 ha** (including **1.66 ha** *Premier Cru*).

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.
 Reds: **3,830 hl** (including **1,767 hl** *Premier Cru*).
 Whites: **258 hl** (including **75 hl** *Premier Cru*).

*In 2018 **5 years average, 2014-2018

PREMIERS CRUS CLIMATS

Les Genavrières, Monts Luisants, Les Chaffots, Clos Baulet, Les Blanchards, Les Gruenchers, La Riotte, Les Millandes, Les Faconnières, Les Charrières, Clos des Ormes, Aux Charmes, Aux Cheseaux, Les Chenevery, Le Village, Les Sorbès, Clos Sorbè, La Bussière, Les Ruchots, Côte Rôtie.