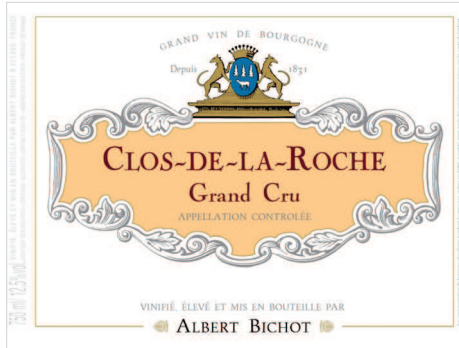


CLOS-DE-LA-ROCHE GRAND CRU



Côte de Nuits

100 % Pinot Noir

AOC Grand Cru

The vineyard:

Calcareous clay soil with predominant limestone

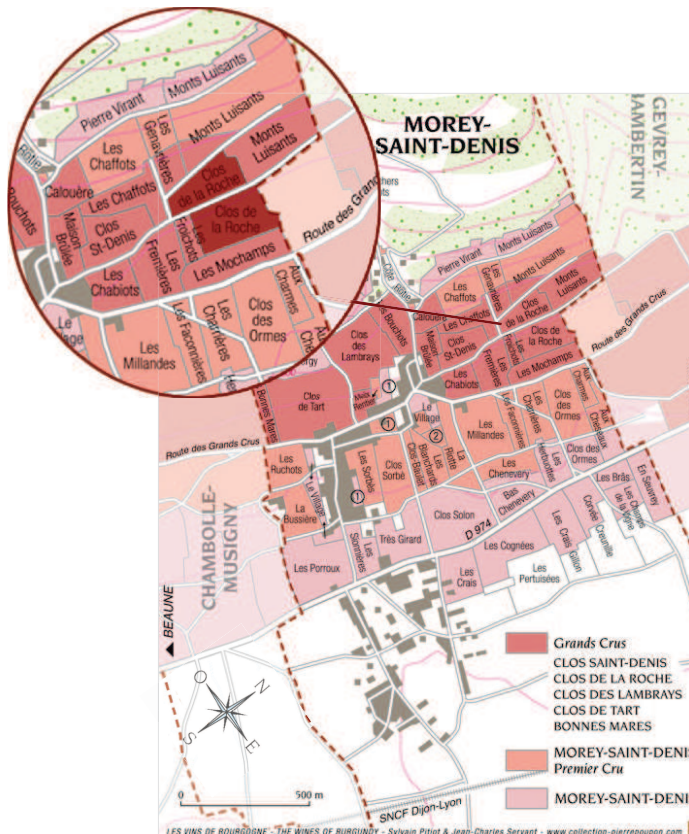
Vinification:

Temperature-controlled conical oak vats
20 to 28 days

Ageing:

100 % in oak barrels
50 to 70% new oak
14 to 16 months

Located north of the village of Morey-Saint-Denis and adjacent to Gevrey-Chambertin, Clos de la Roche is located on the rocky limestone ridge of the slope, hence its name ("roche" means rock in French). With an altitude of between 250 and 300 metres, this is the biggest Grand Cru vineyard in the village of Morey-Saint-Denis.



Tasting notes

Fruity and refreshing, the nose features aromatic aromas of red fruit, anise, tobacco, cherry and menthol. Rich and well balanced on the palate, this wine is robust yet crisp. The finish is intense and flavourful with notes of candied fruit and spices.

Food/wine pairing

Ideal with red meats, big game and ripe or full-flavoured cheeses.

Serving and cellaring

Serve at 17°C. (62°F)

This wine may be laid down for 10 to 20 years or more.