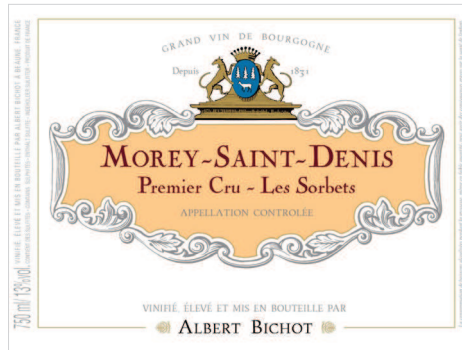


MOREY-SAINT-DENIS 1ER CRU "LES SORBETS"



Côte de Nuits

100 % Pinot Noir

AOC Premier Cru

The vineyard:

The soil is brown and clayey overlying hard Bathonian limestone. It contains Upper Bajocian marls and stony scree

Vinification:

Temperature-controlled conical oak vats
20 to 28 days

Ageing:

100 % oak barrels
30 to 35 % new oak
14 to 16 months

Morey-Saint-Denis is located in the Côte de Nuits, between Gevrey-Chambertin to the north and Chambolle-Musigny to the south. Almost all of Morey-Saint-Denis's vines produce red Pinot Noirs. This appellation marks the transition between the rather masculine Gevrey-Chambertin wines and the feminine typicity of Chambolle-Musigny. "Les Sorbets" lies at an altitude of 250 metres. The soil is brown and clayey overlying hard Bathonian limestone and contains Upper Bajocian marls and stony scree. The name "Les Sorbets" refers to the rowan trees (sorbiers) that were commonly found here. The trees are appreciated for their orange berries, flowers and wood.

Tasting notes

On the nose, our Morey-Saint-Denis Premier Cru "Les Sorbets" is redolent of wild sour cherry with notes of leather and a hint of oak. It acquires more complex aromas with animal and spicy nuances when allowed to age. Well balanced on the palate and endowed with superb structure boasting flavours of red berries and liquorice. The finish is generous and deliciously fruity.

Food/wine pairing

Excellent with finely prepared red meats, small game and delicate cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be enjoyed now or laid down for 5 to 7 years or more.

