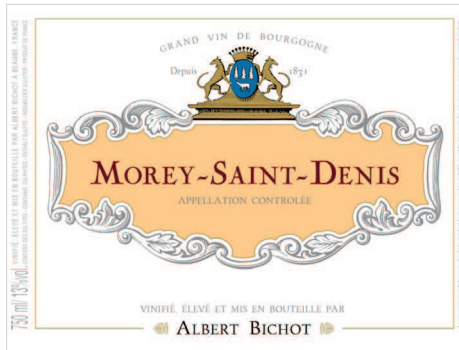


## MOREY-SAINT-DENIS



### Côte de Nuits

### 100 % Pinot Noir

### AOC Village

#### The vineyard:

Brown limestone and clay soil

#### Vinification:

Temperature-controlled conical oak vats  
 20 to 28 days

#### Ageing:

100 % oak barrels  
 15 to 25 % 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. The surface area under vine for the Morey-Saint-Denis appellation is 64 ha (158 acres) for “Village” wines and 44 ha (109 acres) for Premier Crus.*

*The vineyards here produce almost exclusively Pinot Noir grapes. This appellation marks the transition between the masculine characteristics of Gevrey-Chambertin and the more feminine characteristics of Chambolle-Musigny.*

### Tasting notes

The nose is redolent of wild cherry with smoky undertones and a slight hint of oak. The palate is balanced with beautiful minerality and notes of red fruit and liquorice. The finish is generous and deliciously fruity.

### Food/wine pairing

Enjoy this Morey-Saint-Denis with beef, lamb, poultry or rabbit.

### Serving and cellaring

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

This wine may be enjoyed now or laid down for 3 to 5 years or more.

