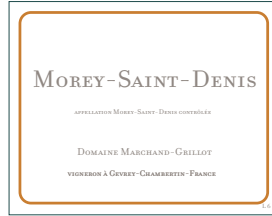


## MOREY-SAINT-DENIS



### APPELLATION

Village

### VINES

4 different parcels make up the cuvée; Herbiottes, Bras, Cagnée, and Porroux.  
Vines between 20 and 50 years old. Soil is very stony, brown limestone.

### TASTING NOTES

Ruby red in colour, the wine has elegant structure with good concentration.  
A fine bouquet, and supple tannins associated with tasty fruit. This wine has a double character, marrying the finesse and elegance of Chambolle Musigny with the tannin and structure of Gevrey-Chambertin.

### AGEING POTENTIAL

4 to 6 years are generally necessary for the elegance of these terroirs to come together.

### WINE MAKING

Ripeness and harvest quality are rigorously controlled for a 15 day fermentation.  
Depending on the vintage, this starts with a 4 day cold soak at 8°C. Rack+returning and running the juice over are more beneficial than cap punching which would harden the tannins too much.

### CELLAR AGEING

1/3 new oak barrels are used. Too much oak would cover the terroir effect.

