



## Morey Saint Denis Lupé-Cholet

Morey-Saint-Denis is located in Côte de Nuits, between Gevrey-Chambertin to the north and Chambolle-Musigny to the south. The surface areas of production areas are 64.1 ha for the Communale Morey-Saint-Denis appellation and 44.2 ha for the AOC Morey Saint-Denis Premier Cru. The Morey-Saint-Denis vineyard produces almost exclusively red wines from the Pinot Noir grape variety. This appellation ensures the transition between the masculine character of Gevrey-Chambertin and the feminine typicity of Chambolle-Musigny. The soils are brown limestone, clayey, on hard Bathonian limestone, Upper Bajocian marl and stony scree. The wines present aromas of red and black fruits in their youth

Manual harvesting is done in 25 kg crates. The grapes are sorted upon receipt and vatted by gravity. The vinification is then done in accordance with Burgundian traditions. The fermentation maceration lasts 20 to 28 days in conical oak vats. Temperature control allows wine to be processed in two phases: the first to express the fruit of Pinot Noir between 10 and 14°C. The second to work the body and the tannins between 20 and 30°C. Daily punching downs are adapted

according to the stage of maceration and extraction. During devatting, particular attention is paid to pressing. Made at low pressure, it is guided by tasting in order to extract only the most qualitative tannins

Aging in barrels brings flavors and also, thanks to the porosity of the wood, controlled oxygenation which allows good maturation of the wine. This wine was aged for 14 to 16 months in our cellars in oak barrels (30 to 35% new barrels). The varied origins of the barrels (Tronçais forest, Allier, Vosges), their specific toasting and their age contribute to our search for aromatic complexity in the revelation of this great terroir

Our Morey Saint Denis has a beautiful ruby color with cherry-red reflections. On the nose, it exudes aromas of morello cherries with smoky notes, tobacco and a slight woodiness. Well balanced on the palate, it has a beautiful minerality, with notes of red fruits and liquorice. As for the finish, it is ample and deliciously fruity.

Enjoy this Morey-Saint-Denis with beef, mutton, poultry or rabbit. It will ideally accompany your roast legs, veal chops, duck breast with green pepper or even roast beef with prunes. Serve between 16 and 17°C

You can drink this wine now or keep it for 3 to 8 years or more