



## Clos des Lambrays, Clos de la Roche, Clos de Tart, Clos Saint-Denis



### APPELLATION D'ORIGINE CONTRÔLÉE (Protected Designation of Origin)

**Grand Cru appellations** in the Côte de Nuits, in Côte-d'Or.  
Commune producing wine: **Morey-Saint-Denis**.  
On the label, the words GRAND CRU must appear immediately below the name of each of these appellations in letters of exactly the same size.

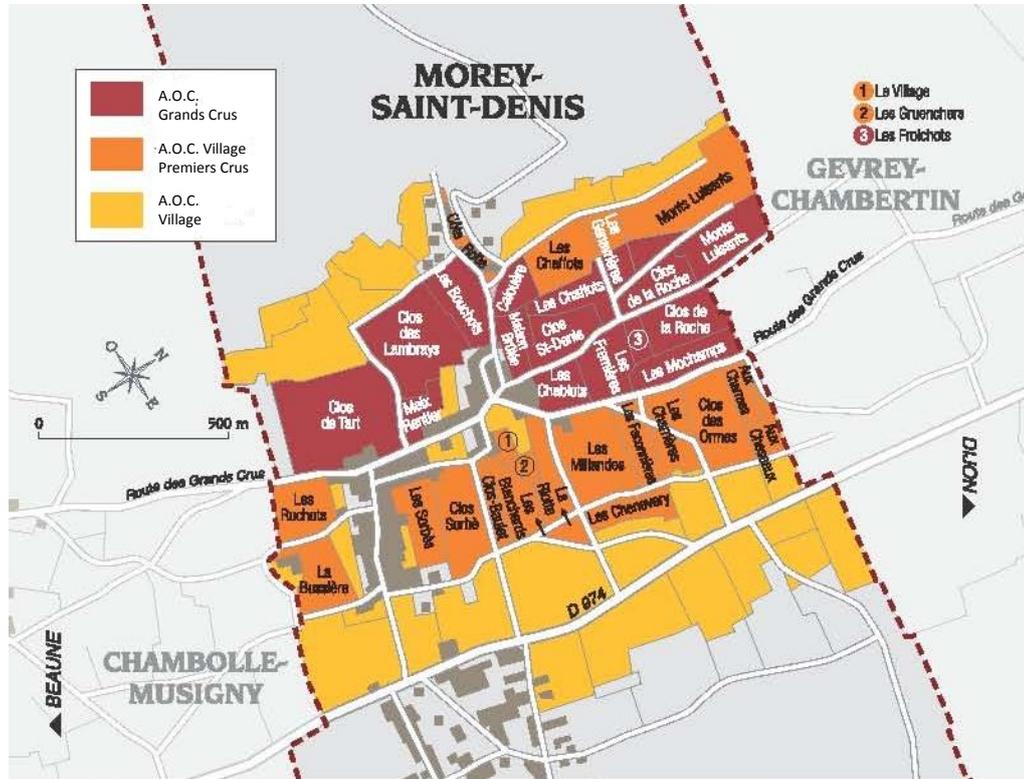
### STYLE OF THE WINES

Naturally diverse because each Grand Cru has its own personality. Appearance: clear or dark ruby. Under its veil of strawberries and violets, **Clos de Tart** combines robustness and charm. Quite tannic when young, it softens with age and gains in complexity. **Clos des Lambrays**: this wine has a cherry-like roundness in young vintages, becoming deeper and more complex with age. **Clos Saint-Denis** surprises more with its nuances than its volume: it is the Mozart of the Côte de Nuits. **Clos de la Roche** is more assertive, very close to Chambertin, deep and complex. Humus and truffles often precede aromas of red or black berries. A small proportion of **Bonnes-Mares** is produced in the commune, the largest area being located in Chambolle-Musigny.

### THE SOMMELIER'S RECOMMENDATIONS

Becoming intense and full-bodied as they age, these wines have a dense tannic structure and an aromatic richness suited to feathered game, for which they are the perfect match. Excellent with an entrecôte steak, they also adapt well to the aromatic intensity of glazed poultry for lovers of Asian cuisine. Their supple yet virile tannins can accompany veal, braised or served in a sauce, or roast or braised lamb. And we must not forget the incredible pairings that can be made with strong soft cheeses with washed rinds.

Serving temperatures:      12 to 13°C for young wines,  
   15 to 16°C for mature wines.



## LOCATION

In the Côte de Nuits, Morey-Saint-Denis is one of the most well-supplied villages in terms of Grands Crus. Clos de Tart retained a monopoly, having been founded in 1141 by the Cistercian monks of Tart. Since then, it has only had three owners! Clos Saint-Denis appeared in the 11th century. It was established by the Canons of Vergy. Clos de la Roche and Clos des Lambrays in quasi-monopoly are the product of historical foundations and the regrouping of several Climats. These Grand Cru appellations were recognized on 8 December 1936, 4 January 1939 (Clos de Tart) and 27 April 1981 (Clos des Lambrays).

East-facing, or sometimes slightly east/south-east, at an altitude of about 250 metres, these Grands Crus are an extension of the Gevrey Chambertin family of Grands Crus to the south: Clos de la Roche, then Clos Saint-Denis, Clos des Lambrays and Clos de Tart, before Bonnes-Mares.

## TERROIRS

Clos de la Roche is very calcareous: with barely 30 centimetres of earth, a little gravel, and the large rocks after which it is named. Clos de Tart: the limestone bedrock is generously covered with scree (40 to 120 centimetres of soil). Clos des Lambrays has marly soil on the upper parts and clay-limestone at the bottom. Clos Saint-Denis: at the base of the slopes, brown limestone soil devoid of gravel, with the presence of phosphorus as in Chambertin and clay as in Musigny.

## COLOUR(S) AND GRAPE(S)

Exclusively **red** wines, made from the **Pinot Noir** grape.

## PRODUCTION

### Wine-producing area\*:

1 hectare (ha) = 10,000 m <sup>2</sup> = 24 "ouvrées"	
CLOS SAINT-DENIS:	6.07 ha
CLOS DE LA ROCHE:	16.84 ha
CLOS DES LAMBRAYS:	8.22 ha
CLOS DE TART:	7.31 ha

### Average annual production\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles	
202 hl (26,866 bottles)	
553 hl (73,549 bottles)	
254 hl (33,782 bottles)	
197 hl (26,201 bottles)	

\*in 2011 \*\*5-year-average 2007-2011