



# Morey-Saint-Denis



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

**Village appellation** in the Côte de Nuits region, in Côte-d'Or.

This appellation has **20 Climats classified as Premier Cru**.

Commune producing wine: **Morey-Saint-Denis**.

The commune of Morey-Saint-Denis also produces **5 Grands Crus** (see SHEETS No. 5 and 29).

The MOREY-SAINT-DENIS and MOREY-SAINT-DENIS PREMIER CRU appellations may or may not be followed by the name of the Climat.

## STYLE OF THE WINES

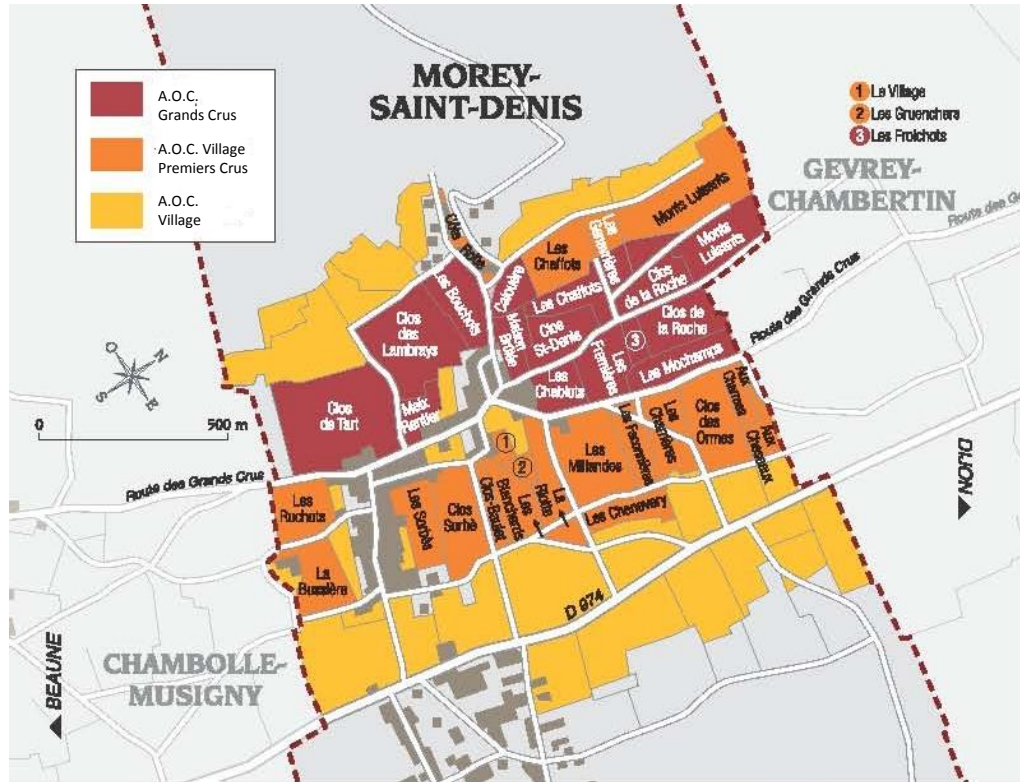
Most of the vineyard is planted with Pinot Noir. However, some plots are planted with Chardonnay, or Pinot Blanc: an unusual, interesting white wine that is generally fairly firm and rich.

Red: usually very richly coloured, with vibrant reds (bright ruby, carmine, intense garnet) and hints of purple. The bouquet is shared between black fruit (blackcurrants, blueberries) and red stone fruit (cherries). There are some variants with sloes, brambles, violets, carnations, liquorice, and fruit brandies. With age, it often evokes hunting aromas (leather, moss, game) or reveals some hidden truffles! Sustained and structured, this wine waits for you on the palate with just the right balance between strength and expression of fruit. The equivalent of a tenor in the Burgundy choir, it offers well-rounded tannins and generous substance.

## THE SOMMELIER'S RECOMMENDATIONS

Red: true to its "Côte de Nuits" origins, i.e. masculine, powerful and full-bodied on the palate, red Morey-Saint-Denis is a fine accompaniment to flavourful meat dishes. Its tannins will engage better with wild fowl than with young veal. Furred game, braised or roasted, will be complemented by the wine's rich texture and the long tannins will persist until the juices of the fragrant meat are fully extracted. These same tannins will also bring out the flavour of a good entrecote steak or a thick rib of beef. Washed rind cheeses also make a very acceptable partner.

Serving temperatures: 13 to 15°C.



## LOCATION

Rich in Premiers Crus and Grands Crus (Clos de Tart, Bonnes-Mares, Clos de la Roche, Clos Saint-Denis, Clos des Lambrays), Morey-Saint-Denis creates a highly individual transition between the wines of Gevrey-Chambertin and Chambolle-Musigny. Created by the powerful House of Vergy, the abbey of Cîteaux and Tart, and the great Burgundy families, each has left its mark, in a village history that is closely intertwined with that of its wine. "One might say that it lacks nothing", wrote Dr. Lavalley in 1855. The Appellation d'Origine Contrôlée was recognized in 1936.

## TERROIRS

The vines are planted in limestone and clay-limestone soil from the mid-Jurassic period, with Bathonian white oolite at the top of the slopes and Bajocian crinoidal limestone towards the bottom. East-facing, it lies at an altitude of between 220 and 270 metres. At the level of the village, the coomb affects some orientations and results in a more marly soil.

## COLOUR(S) AND GRAPE(S)

**Nearly exclusively red wines, made from the Pinot Noir grape.**  
**White wines, from Chardonnay and Pinot Blanc.**

## PRODUCTION

### Wine-producing area\*:

1 hectare (ha) = 10,000 m<sup>2</sup> = 24 "ouvrées"

### Reds: 106.61 ha

(including 38.22 ha of Premier Cru vines)

**Whites: 4.93 ha** (including 1.23 ha of Premier Cru vines)

### Average annual production\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles

### Reds: 3,432 hl

(including 1,556 hl of Premier Cru)

**Whites: 201 hl** (including 39 hl of Premier Cru)

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

## CLIMATS CLASSIFIED AS PREMIER CRU

Les Genavrières, Monts Luisants, Les Chaffots, Clos Baulet, Les Blanchards, Les Gruenchers, La Riotte, Les Millandes, Les Faconnières, Les Charrières, Clos des Ormes, Aux Charmes, Aux Cheseaux, Les Chenevery