



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.

