LOUIS JADOT

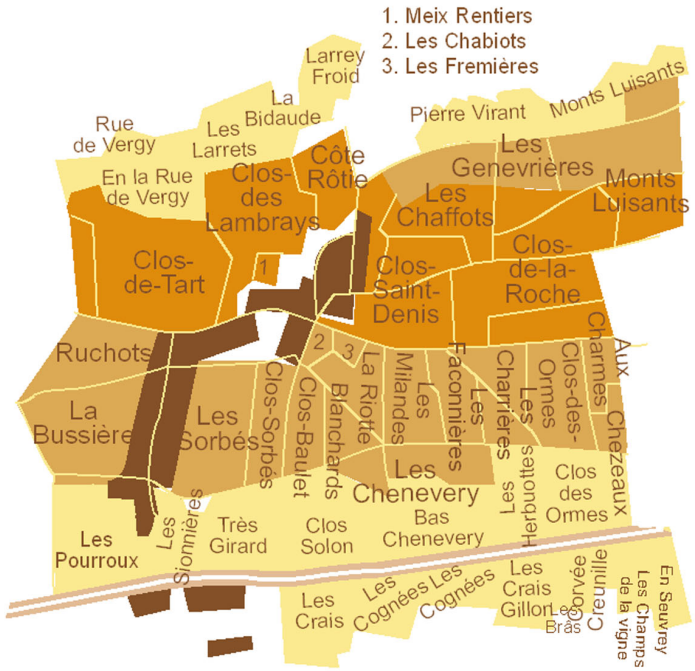
Clos de la Roche

Côte de Nuits

Grand Cru

Red

100% Pinot Noir



Vineyards situation

Morey Saint Denis is one of the smallest commune in the Côte de Nuits, where we find 4 Grands Crus: Clos Saint Denis, Clos de la Roche, Clos des Lambrays, Clos de Tart.

Characteristics

The «Clos de la Roche» vineyards is situated on the Morey Saint Denis commune (North part) and very near the border of the Grands Crus vineyards of Gevrey Chambertin commune. It is the biggest of the 4 Grands Crus (17 ha) and the vineyard is facing East.

Wine making

This wine is fermented in vats for 3-4 weeks and then aged 18-20 months in oak barrels before bottling.

Winemaker's comments / Gastronomy

Maison Louis Jadot produces a "Clos de la Roche" Grand Cru of intense colour, robust, full-bodied and firm, with a fragrant, ripe bouquet and a depth of structure that lends it considerable longevity.
It goes well with meats in red wine sauces, marinated or roasted game, medium tasting cheeses.

Preservation

This wine will age easily for 15-20 years in good conditions of temperature and humidity.