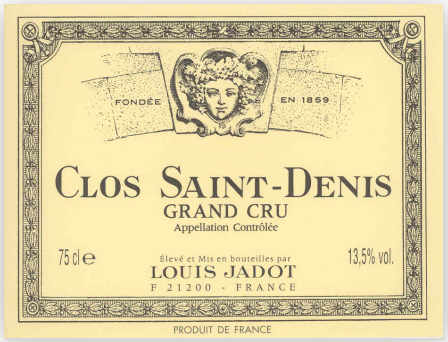
LOUIS JADOT

Clos Saint-Denis

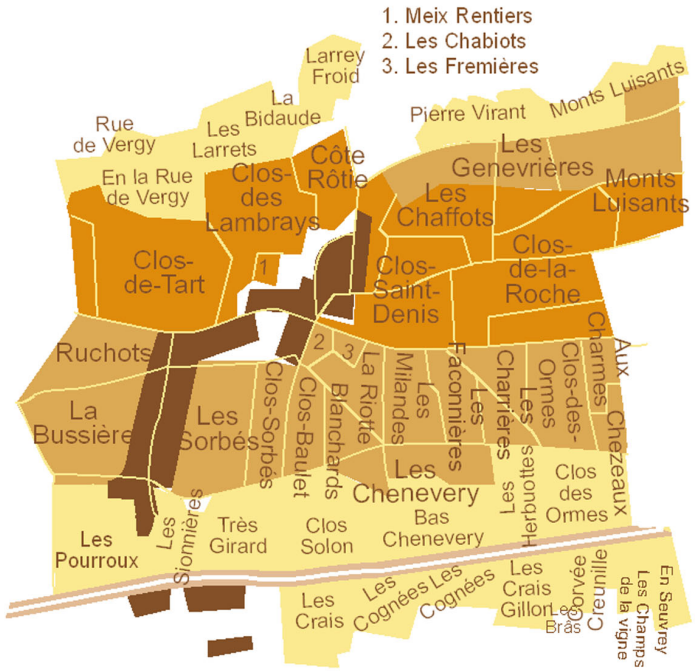


Côte de Nuits

Grand Cru

Red

100% Pinot Noir



Vineyards situation

Morey Saint Denis is one of the smallest village appellation of the Côte de Nuits. Four Grands Crus are located in this village and among them the Clos Saint Denis. Almost « squeezed » between Gevrey Chambertin and Chambolle Musigny, we may say that the wines of Morey have their own character : strong like the Gevrey wines and very elegant like the Chambolle wines.

Characteristics

The origin of the Clos Saint Denis is very old. The vineyard used to belong to the Vergy church of Saint Denis founded in 1203 in the château of Vergy.
The vineyard facing East, is located on a soil made of calcareous clay with iron and marls.

Wine making

Our Clos Saint Denis is fermented 3 to 4 weeks in vats and then aged in oak barrels between 18 to 20 months.

Winemaker's comments / Gastronomy

The Clos Saint Denis of Louis Jadot is a powerful wine, with a dark colour showing strong aromas of cherries, black current but also spices typical of our terroir. The tannins are both powerful and elegant.

The Clos Saint Denis matches very well duck and game as well as french cheese like Cîteaux or Reblochon.

Preservation

The Clos Saint Denis can be easily kept 10 to 20 years if stored in good conditions of temperature and humidity.