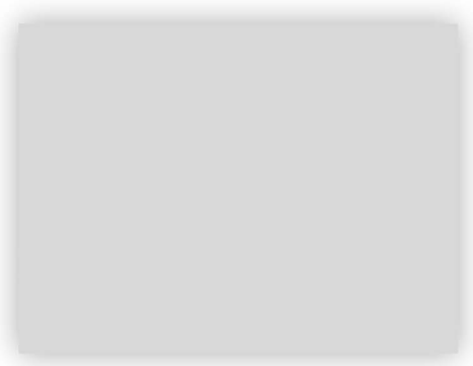
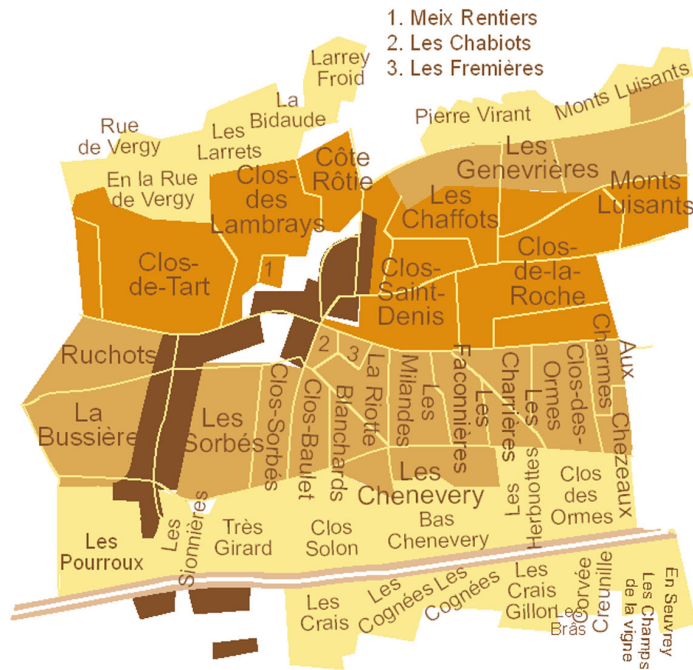


MOREY-SAINT-DENIS "LES BLANCHARDS"



Côte de Nuits
Premier Cru
Red
100% Pinot Noir grapes



Vineyards situation

Morey Saint Denis is situated between Gevrey Chambertin to the North and Chambolle Musigny to the South, in the centre of the Côte de Nuits. The vineyard, at an altitude between 250 and 360 metres, is bordering the village of Morey.

Characteristics

There are 5 Grands Crus and 17 Premiers Crus on this small commune. "Les Blanchards" is situated between "Les Sorbes" and "Les Faconnières", on a soil which is clayey and chalky with clay divided into sheets.

Wine making

This Premier Cru is vinified in open tanks (destemmed grapes) during 3-4 weeks, in order to obtain an ideal expression of the soil. Then it is aged in oak barrel during 15-18 months.

Winemaker's comments / Gastronomy

The Morey Saint Denis 1er cru "Les Blanchards" is always well-coloured with a "soil" taste, a little bit of chalk gives it this particular touch of tannins.

It is quite strong but round and like all Morey, it becomes more and more tender and delicate after several years of ageing...

It will perfectly match with red meats with quite tasting sauce and with cheeses which are not too developed and with most of the cheeses...

Preservation

This wine will be able to age easily between 10 to 15 years following the vintage and conditions of keeping.