LOUIS JADOT

Grapes
100% Pinot Noir

Region/Appellation
Côte de Nuits

Alcohol by volume
13.00%

Residual Sugar
less than 2g/l g/l

pH
3.62

Total Acidity
5.3571 g/l

Drinking Window
2023 - 2037

Tasting Guide

A	B	C	D	E
Light		Medium		Full

Tasting note printed
28/03/2024

Clos Saint-Denis Grand Cru 2007

Winemaker Notes

With its origins dating back to 1203, this vineyard produces a bold Grand Cru with spicy cherry characters and firm but elegant tannins.

Vineyard

Clos St Denis is a 5.99 ha Grand Cru site to the North of the village of Morey St Denis. The Grand Crus are on the same hard limestone found in Gevrey-Chambertin. Clos St Denis is closer to the base of the hillside with soils rich in brown limestone and benefits from a particularly sheltered microclimate.

Winemaking

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

Vintage

The level of rain was rather high this year, and could be considered either as a handicap or as a positive asset. The ground water levels had been very low in the past years, and 2007 would have allowed an easier demineralisation creating an advantage for the developing of the wine aromas.

Food match

Grilled and Roasted Red Meats

Lovely with roast duck breast