



# Morey Saint-Denis 1er Cru Clos des Ormes 2019 6x75cl

## Grapes

100% Pinot Noir

## Region/Appellation

Côte de Nuits

## Alcohol by volume

14%

## Residual Sugar

less than 2 g/l

## pH

3.5

## Total Acidity

5.67 g/l

## Drinking Window

2025 - 2039

## Tasting note printed

31/08/2025

## Winemaker Notes

With a superb deep colour this silky wine releases aromas of small well-ripened red and black berries, as well as hints of spices. Its structure recalls the wines of Gevrey Chambertin.

## Vineyard

The Morey Saint Denis vineyard is situated between Gevrey Chambertin to the north and Chambolle Musigny to the south, in the centre of the Côte de Nuits. The vineyard, very compact, surrounding the village, shows that the terracing has greatly contributed to the grading of the wines (height 250 to 360 m). The village offers 5 Grands Crus and 17 Premiers Crus of which "Clos des Ormes" is situated to the north of the vineyard next to the premiers crus "Aux Chezeaux", "Aux Charmes", "Les Charrières". The soil is clayey-chalk, well-drained.

## Winemaking

This premier cru is made in open vats (grapes removed from the stems) for about 3-4 weeks to give optimal expression to the soil. Then it is put into oak casks for maturation of about 15-18 months.

## Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

## Food match

Try with beef tartar or beef tataki

