

L'ÉLÉGANCE NATURELLE Des grands bourgognes









CLOS SAINT-DENIS 2021

GRAND CRU- 100% PINOT NOIR

The smallest Grand Cru vineyard of Morey (except for the parcel of Bonnes-Mares), Clos Saint-Denis is located north of the village. Like all the other Grand Crus of Morey and Gevrey, it has a due east exposure.

Viticulture: Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock. Pruning: Guyot. Yield: 36 hl/ha - purposely low, in order for the grapes to reveal every nuance of the terroir. Grape Supply: grapes and wines provided by regular supply partners.

Vinification: Maceration: maceration and vinification take 2 to 3 weeks indigenous yeastsmaceration and fermentation temperatures under total control. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be detrimental to the finesse and typical character of the wine.

Ageing Type: in barrels (20% in new oak) Length: 14 to 18 months

Origin of the wood: French oak forests. Weathering of the wood: Joseph Drouhin insists on total control of the weathering for a period of 3 years, one of the contributing elements to the elegance of the wine. Throughout the ageing process, decisions are taken only after careful tasting evaluation, barrel by barrel. The data obtained is then completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

Tasting note by Véronique Boss-Drouhin -"Deep ruby red colour. On the nose, aromas of ripe cherry, lightly spiced up by a touch of cigar and exotic wood. With age, the aromas take on animal or gamey notes. The best time to drink a Clos Saint Denis is when the wine is mature (5 to 10 years of age, depending on the vintages) in order to enjoy the perfect harmony that exists between acidity, "gras" (velvety texture) and tannin. A lingering aftertaste of candied fruit is characteristic of this delicious wine".

Serving Temp: 61-62°F. Cellaring: 5 to 15 years.

2021 Vintage: The red wines are delicate. They offer a nice ruby red colour and aromas of fresh and ripe red fruit. This lovely fruity expression is also present on the palate, with notes of cherry or raspberry. The textures are delicate and the tannins very silky.

