



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

MOREY-SAINT-DENIS 2021

VILLAGE WINE - 100% PINOT NOIR

The village of Morey is located between Gevrey-Chambertin and Chambolle-Musigny. There are five Grand Crus and twelve Premier Crus in this relatively small appellation.



History & Tradition:

In the shadow of its illustrious neighbours (Gevrey and Chambolle), Morey-Saint-Denis did not become a separate appellation until 1935 ("Appellation d'Origine Contrôlée" laws).

Soil: a mix of chalky marl with broken-up white stones from the limestone underlayer

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.
- Grape Supply: grapes and wines provided by regular supply partners.

Vinification:

Maceration: maceration and vinification take 2 to 3 weeks indigenous yeasts maceration and fermentation temperatures under total control.

Ageing:

- **Type:** in barrels (20% in new oak)
- **Length:** 14 to 18 months.
- **Origin of the wood:** French oak forests

Tasting note by Véronique Boss-Drouhin - "A really great wine, appreciated by the Burgundy connoisseur for the diversity of its aromas and flavours. It has a beautiful ruby color, a seductive nose dominated by aromas of wild cherry and spice, evolving towards leather. A certain chewiness in the mouth, with fine and noble tannins providing the structure. Ample and fruity aftertaste".

Serving Temp: 61-62°F. **Cellaring:** 3 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.



Dreyfus, Ashby & Co.
PURVEYORS OF FINE WINES & SPIRITS SINCE 1946

