



Joseph Drouhin

L'ÉLÉGANCE NATURELLE
DES GRANDS BOURGOGNES

MOREY-SAINTE-DENIS CLOS SORBÉ 2020

PREMIER CRU - 100% PINOT NOIR

Morey may be in the shadow of its illustrious neighbors Gevrey-Chambertin and Chambolle-Musigny, but its Premier Cru Clos Sorbé is a little gem. The vineyard is on a gradual slope with a good east exposure.



History & Tradition:

- Something unusual: the vines of Clos-Sorbé are located in the middle of the village.
- Soil: a mix of chalky marl with broken-up white rocks 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 beautiful, bright cherry colour. The powerful nose displays aromas of red fruit and exotic wood. On the palate, the wine is deep and velvety, generous and elegant, with soft tannins. Long aftertaste reminiscent of cherries macerated in brandy. A wine to discover, deserving to be better known".

Serving Temp: 61-62°F. **Cellaring:** 5 to 25 years.

2020 Vintage: This vintage was marked by a concentration of juice in the berries just before the harvest. The wines show a very nice intense ruby colour. The nose is complex and very expressive of red fruits and black fruits but above all the expressions of the terroirs are already noticeable.



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