



**Classification :**



**Région :** La Côte de Nuits

**Cépage :** Pinot noir



**Température de service :**  
17°C

**Durée de conservation :**  
6 to 15 years

## Morey-Saint-Denis 1er Cru "Clos des Ormes" (Red)

*La Côte de Nuits - Pinot noir*

### Origine

This vineyard was initially founded by monks at the nearby Cîteaux Abbey and lies at the foot of the Clos de la Roche parcel (in the Grand Cru growing area). This land has been officially certified as lying in the Morey-Saint-Denis 1er Cru appellation zone, with a total area of 4.50 hectares. It was nearly entirely replanted following heavy soil erosion during the 1963 season. The presence of winter cover crops serves to avoid this kind of soil disaster thanks to surface roots that keep the ground from eroding. In addition, the humus input into the soil offers attractive properties. This parcel spans 2 hectares. The vine is cared for using methods that best suit the particular soil and varietal. Pruning follows the simple Guyot cane technique.

### Vinification

The grapes are picked by hand and sorted on the domaine. The proportion of whole bunches used varies from 10 to 30% depending on the vintage.

#### Vinification:

- Cold pre-fermentation maceration for 3-5 days
- Followed by 4-5 days fermentation when the must is transformed into wine using indigenous yeasts
- 3-4 extra days are allowed to complete the extraction of the soluble matter (tannins, anthocyanins, etc.) and give it the time to incorporate into the wine.

After pressing, the new wine is transferred directly to 228-litre oak barrels (25% of which are new). Malolactic fermentation using indigenous bacteria then completes the fermentation process. The wine is aged for 18 months in oak barrels, during which two racking operations are carried out to remove the lees. We bottle the wine ourselves, unfiltered, on the domaine.

### Notes de dégustation :

A resolutely red colour. The bouquet features tremendous complexity, with in general the fruitier aromas prevailing during the earlier years before giving way to some of the meatier tones. Spicier fragrances effuse throughout ageing, instilling a unique and special character associated with Côte de Nuits wines.

## *Mets d'accompagnements*

The Morey-St-Denis 1er cru "Clos des Ormes" will provide the suitable accompaniment for your white meat and grilled meat dishes, as well as with a selection of creamier cheeses. This wine is extremely well-built and such an architecture offers a minimum 6-year ageing potential that can easily extend 15 years for more mature vintages.

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