

MOREY-SAINT-DENIS

VIEILLES VIGNES



GENERAL INFORMATION

Winery Name: DOMAINE RÉMI JEANNIARD

Wine: MOREY SAINT DENIS

Vintage: 2021

Appellation: MOREY SAINT DENIS *Contrôlée*

Grape varietal: 100% Pinot Nair

Vine age: 75-80

Soil composition: Limestone soil resulting from the weathering of fine colluvial-alluvial deposits, resting on various formations.

Direction of sun exposure: East

Altitude: 240 m

Yield: 50hl/ha

ABV: 13.3%

VINIFICATION

Sorting in the vineyard to avoid damaging the harvest and to preserve the integrity of the grapes.

Destemming: 20% whole clusters.

Maceration: 3 weeks of fermentation in stainless steel tanks.

Pre-fermentation cold maceration. Use of dry ice for cooling to enable better extraction. No foot treading.

Aging in oak barrels on fine lees for up to 1 year. 20% new oak, fine grain (medium-toasting).

Gentle filtration before bottling.

Bottling is planned considering lunar cycles to achieve more aromas and clarity.

TASTING NOTES

Vibrant Carmine Elegance.

The nose, a captivating dance of openness and elegance, beckons irresistibly. A bouquet of delicate blooms (violet, lily) intertwines with the alluring sweetness of fruits (persimmon, raspberry, crushed strawberries). Sun-soaked vibes unfold, accompanied by whispers of gingerbread spice, adorned with a touch of noble vegetation.

As the nose promises, the palate unveils a sun-kissed embrace, a warmth that envelopes like a cherished memory. A texture reminiscent of fine cocoa powder tantalizes the senses. A symphony of flavors is cradled by tannins, plump and indulgent, cocooned in a tapestry of perfection woven by time. It's an embodiment of refinement. The finale lingers luxuriously, trailing notes of ripened red fruits (raspberry, crushed strawberries). A sensory journey concludes with a wine of exquisite entirety, a luxurious embodiment that defies expectations in a vintage of intricate maturation. A contented palate is the ultimate reward.

