

## MOREY ST DENIS 1 ER CRU CLOS DES ORMES



### GENERAL INFORMATION

Winery Name: DOMAINE RÉMI JEANNIARD  
Wine: MOREY ST DENIS 1 ER CRU CLOS DES ORMES  
Vintage: 2021  
Appellation: MOREY ST DENIS PREMIER CRU *Contrôlée*  
Grape varietal: 100% Pinot Nair  
Vine age: 72y  
Soil composition: Alluvium: cone gravel  
Direction of sun exposure: East  
Altitude: 265 m  
Yield: 48hl/ha  
ABV: 14.0%

### VINIFICATION

Harvested grapes were meticulously sorted in the vineyard to prevent any damage and to uphold the grapes' integrity.

Destemming: 30% whole clusters.

Fermentation: 3 weeks of fermentation in stainless steel tanks.

Pre-fermentation cold maceration. Dry ice was employed to cool and facilitate superior extraction. No punch-downs.

Aged in oak barrels on lees for one year. 50% new barrels, medium grain (medium toast).

Slight filtration before bottling.

Bottling is strategically planned according to lunar cycles to enhance aromas and clarity.

### TASTING NOTES

Brilliant carmine attire the eye. A nose that goes straight to the point welcomes the taster: cherry pit or brandied cherries, accompanied by a touch of both noble and vintage-specific vegetation. Subtly woven hints of elderflowers lend an air of grace and refinement. With a breath of air, the nose "warms up," exuding a gentle heat, that of fruity sweetness. Licorice also makes its presence known.

The palate is incredibly fluid, ethereal, suspended in time. The tannins remain hidden, discreet, much like the flavors—cherry/pit and the slightly violet floral notes, compared to the nose. A beautifully tangy, saline finish stimulates the taste buds. This wine is eminently digestible, offering a pleasant drinkability courtesy of its refreshing mineral vibrancy, all while exuding elegance. Despite the intricate vintage, the appellation's characteristics are recognized; the terroir, once again, expresses itself for those who pay attention.

