

MOREY ST DENIS 1 ER CRU LES BLANCHARDS

GENERAL INFORMATION

Winery Name: DOMAINE RÉMI JEANNIARD

Wine: MOREY ST DENIS 1 ER CRU LES BLANCHARDS

Vintage: 2021

Appellation: MOREY ST DENIS PREMIER CRU Contrôlée

Grape varietal: 100% Pinot Nair

Vine age: 40y

Soil composition: Clayey to clayey-loamy soil, moderately calcareous, thin resulting from the alteration of coarse alluvium.

Direction of sun exposure: East

Altitude: 262 m

Yield: 48hl/ha

ABV: 13.75%



VINIFICATION

Vineyard sorting to avoid damaging the harvest and preserve grape integrity.

Destemming: 30% whole clusters.

Fermentation: 3 weeks of fermentation in stainless steel tanks.

Pre-fermentation cold maceration. Dry ice used to cool and enable better extraction. No punch-downs.

Aged in oak barrels on lees for one year. 50% new barrels, medium grain (medium-minus toast), air-dried for 3 years.

Slight filtration before bottling.

Bottling planned according to lunar cycles to achieve clear wines and enhance aroma development.

TASTING NOTES

Radiant carmine robe.

The nose is truly splendid and intricate; it unveils noble vegetation in the form of a crushed leaf, hints of blackcurrant, dashes of black pepper, warm tobacco, and the sultry allure of jammy fruits. A delicate floral touch (rose, peony) bestows an exquisite distinction. This race-driven, dark, slightly authoritative nose sets the stage for the taster's journey.

Indeed, a captivating palate takes over—both fluid and refined, yet simultaneously full, luscious, and utterly indulgent, a true feat for a 2021! Elegant, sugar-kissed tannins with a "distinguished" texture harmonize with a persistent liveliness throughout the tasting. The aromas lean toward the "red": pomegranate, cranberry, with a subtle wild note. A luxurious, enveloping texture blankets the palate, imparting a sense of richness and coating. With energy and length, everything is here to tantalize the taste buds of connoisseurs who seek distinctive wines!

Pairing: Sage or tarragon-infused chicken.

