

## MOREY ST DENIS 1 ER CRU LES RUCHOTS



### GENERAL INFORMATION

Winery Name: DOMAINE RÉMI JEANNIARD

Wine: MOREY ST DENIS 1 ER CRU LES RUCHOTS

Vintage: 2021

Appellation: MOREY ST DENIS PREMIER CRU Contrôlée

Grape varietal: 100% Pinot Nair

Vine age: 54y

Soil composition: ferruginous oolite

Direction of sun exposure: East

Altitude: 262 m

Yield: 48hl/ha

ABV: 13.55%

### VINIFICATION

Vineyard sorting to prevent 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, very fine grain (medium-minus toast).

Slight filtration before bottling.

Bottling scheduled according to lunar cycles to enhance aromas and clarity.

### TASTING NOTES

Lustrous carmine robe.

Embarking on this journey, a discreet and sugared nose entices, evoking caramel and stewed fruits, accompanied by a touch of noble vegetation. Fleeting whispers of flowers (violet, wild blackberry) quickly make way for a lasting encounter with the blackberry. Subtle hints of tobacco elegantly infiltrate the background.

On the palate, the structure initially appears uncomplicated. Yet, an undeniable fullness, consistency, and texture are savored. Then, the wine gradually reveals itself, allowing its terroir to speak. Black fruits, particularly blackberry, emerge alongside the bright acidity of cranberry, balanced by the tender sweetness bestowed by the characteristic chocolate-infused tannins of the Morey appellation. True to its noble origin, it's destined to transcend the complexities of this vintage; its seemingly gentle façade conceals a wellspring of energy. Brace yourself, for it's bound to make quite the impression at the right moment!

Pairing: Roast turkey with chestnuts.

