



# Morey-Saint-Denis



## APPELLATION D'ORIGINE CONTRÔLÉE

**Appellation Village** of the *Côte de Nuits* region (Côte-d'Or).

This *appellation* includes **20 Premiers Crus Climats**.

Producing commune: **Morey-Saint-Denis**.

The commune of Morey-Saint-Denis also produces 5 *Grands Crus* (See *Appellation* sheets Nos. 5 and 29).

The *appellation* MOREY-SAINT-DENIS and MOREY-SAINT-DENIS *PREMIER CRU* may be followed on the label by the name of the *Climat* of origin.

## TASTING NOTES

Most of the vineyards are planted with *Pinot Noir* grapes, although a few parcels are planted with *Chardonnay* or *Pinot Blanc* varieties, yielding a rare and interesting **white** wine, generally quite firm and opulent.

**Red:** its colour is usually a full, firm, bright ruby, carmine or intense garnet with purplish highlights. The bouquet is partly of black fruits (blackcurrant, bilberry) and partly of red, pitted fruits such as cherries. Variants include bramble, violet, liquorice, and fruits conserved in liquor. When older it often evokes the "wildwood" scents of game, leather, and moss, even truffle. Sustained and structured, this wine lingers in the mouth without flinching - it has just the right balance between body and fruit. With its rounded tannins and mouth-filling generosity, it sings tenor, so to speak, in the Burgundian choir.

## SERVING SUGGESTIONS

Masculine in character, as one expects from the *Côte de Nuits*, full and powerful in the mouth, red Morey-Saint-Denis is most at home with meats of equally strong flavours. Its tannins are more likely to bring out the best from a game bird (such as a pheasant) than a piece of veal, for example. Feathered game, braised or roasted, will succumb smoothly to its meaty texture, and its sustained tannins will continue to make their presence felt until the last succulent, musky mouthful. The tannins, again, will bring out the full quality of a fine rib steak or a nice thick beef blade. Soft-centred cheeses will find in this wine a compatible partner.

Serving temperature: 13 to 15°C.

