

CLOS DE LA ROCHE GRAND CRU 2019

- REGION Côte de Nuits
- VILLAGE Morey-Saint-Denis
- APPELLATION Clos de la Roche Grand Cru
- GRAPE VARIETY Pinot Noir

The Vine

- AVERAGE VINE AGE 40 years
- · SOIL Clay, chalk, and limestone.
- AVERAGE YIELD 35 hl/ha
- · HARVEST Hand picked

Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in oak barrels, 100%
- BARRELS Louis Latour cooperage, French oak, medium toasted



Clos de la Roche is a small plot of land between Morey-Saint-Denis and Gevrey-Chambertin. Not far from this area there used to be a quarry exploiting the bedrock, hence the name "Clos de la Roche". In Robert Parker's opinion this Grand Cru produces some of the greatest wines in Burgundy.

Wine tasting

- TASTING NOTE Our Clos de la Roche Grand Cru 2019, of a deep ruby red colour, reveals a complex nose combining notes of cherry and fresh almond. In mouth, this ample wine with silky tannins, offers interesting aromas of licorice and blackcurrant.
- CELLARING POTENTIAL 10-15 years
- FOOD PAIRING Game meat in gravy mature cheeses.
- SERVING TEMPERATURE 16-17°

