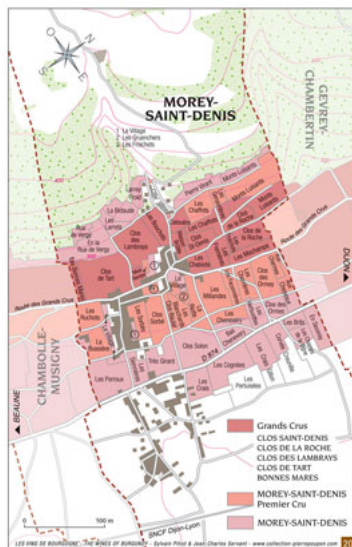




JEAN-CLAUDE BOISSET

MOREY-SAINT-DENIS 2015



Varietal

100% Pinot Noir

Origins

The vineyards of Morey-Saint-Denis produce grapes of consistent quality and have finally gained the recognition they deserve, placing their wines among the greatest. Situated between Gevrey-Chambertin and Chambolle-Musigny, Morey-Saint-Denis is one of the most favourable areas for the production of Grands Crus.

The entire vineyard is exposed to the east. The soil is composed by clay-limestone marl and white pebbles, resulting from the disintegration of the limestone rock.

The grapes of this cuvée come from several "climat" of the appellation.

Vineyard selection and management

This wine comes from vineyards which have been carefully chosen based on strict requirements: old vines (50 years old) which naturally produce fewer grapes and more importantly, small grapes. These small bunches always guarantee good concentration of the future wine.

Vine-growing techniques are also very particular: limited yields due to severe de-budding, green harvest if needed, working of the soil, absence of fertilizers, environmentally friendly pest management which respects beneficial wildlife.

Vinification and maturing

Harvest date: 12 September 2015.

The grapes are harvested at optimum maturity. They are sorted a first time in the vineyard where they are harvested in small, perforated boxes. Upon arrival at the winery, they are sorted through a second time by a team of ten. Next, the grapes are completely de-stemmed but not crushed (they are left whole) and are gravity-fed into tanks. Maceration lasts approximately three weeks with punching of the cap as needed. No additives such as yeast, enzymes or tannins are used so as not to detract from such a precious terroir.

The wine is barrel-aged for 16 months without racking using a proportion of 30% new French oak barrels. Finally, the wine, which is neither filtered nor fined, is bottled using gravity (February 2017).

Tasting notes

Visual: intense ruby red colour with purple tints.

Nose: aromas of blackcurrant and strawberry, some violet and liquorice notes.

Palate: a structured wine, well-balanced with a nice freshness.

Ageing potential

7 to 10 years

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Vintage : 2015

This vintage stands out thanks to a winning combination: grapes with optimum maturity and great sanitary conditions.

Winter went by with a quite mild weather and spring wasn't long to settle as temperatures rocketed remarkably. And temperatures continued to heighten until the end of August along with a supplementary amount of sunshine in June and July. In these exceptional conditions, everything moved very fast. The flowering took place quick and early in June, and the grapes began to ripen in the first two weeks of July. The only fly in the ointment is the dryness the vineyard suffered, which caused some damage: some leaves and berries were scorched and some millerandage was observed on the Pinot Noir. So, these phenomenons lessened somewhat the yields in the Côte de Nuits and Côte de Beaune. Luckily, the great sanitary conditions in the vineyard allowed us to settle the harvest date with the best maturity as a single target. It also allowed us to keep more whole bunches during the vinifications which will give wines with greater complexity.

White wines are very rich and expressive, with white fruits notes and a great aromatic pureness. Red wines have an intense and shiny colour, and display ripe aromas of red fruits. Tannins are silky and supple.

All in all, 2015 is already a scrumptious vintage!