

Clos de la Roche Grand Cru 2018

This wine's name alone makes one almost forget that it hails from one of the most famous Grand Cru villages: Morey-Saint-Denis.

TASTING NOTES

With its beautiful garnet color, this Grand Cru exudes intense aromas of peonies and violets, its signature !. There are also aromas of small black fruits and notes of black pepper. The palate, which is rather round, reveals a beautiful power with slightly smoky flavors.



ORIGIN

Nestled between Gevrey-Chambertin and Chambolle-Musigny, Morey-Saint-Denis produces five Grands Crus.

Located at the north of the commune, Clos de la Roche takes its name from a boulder that the Celts used for their rituals. Lying adjacent to the Latricières-Chambertin vineyard, it produces Morey's most robust wines. This vineyard is difficult to work, with such stony soil that was considered to be a "backbreaker" by the growers of yesteryear. This hard, brown limestone soil yields very firm wines that are well-suited to ageing.

VITICULTURE

Grape variety: pinot noir

Soils: very limestone, some scree and shallow earth.

Orientation: East

Surface area under vine: 0.1705 ha

Pruning: Guyot system

Yield: 40 hL/ha

Average age of the vines: 50 years old.

VINIFICATION

Harvest date: 10 September 2018.

The grapes were handpicked. They were sorted a first time in the vineyard and again on the sorting table when they arrived at the winery.

At the winery: the grapes were completely destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Total maceration of 21 days including 4 days cold (12 C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 4 punchings of the cap.

MOREY-SAINT-DENIS

CLOS DE LA ROCHE



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 17 months with no racking using a proportion of 100% new French oak barrels.
Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

BOTTLING

Bottling in April 2020, the wine was very gently filtered before being bottled using gravity.
Number of bottles: 910.

VINTAGE

2018, abundance and excellence
After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.
Ageing potential: 10 years and more.



JEAN-CLAUDE BOISSET