

# Clos de la Roche Grand Cru 2021

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

TimAtkin.com – 96 Pts  
JancisRobinson.com – 18 Pts

## TASTING NOTES

With its lovely deep red colour, this wine gives off intense aromas of violets - its signature! - red fruit jam and smoky notes. The palate is full of elegance and finesse, with a tangy finish.



## 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: 0.09 ha

Pruning: Guyot system

Yield: 33 hL/ha

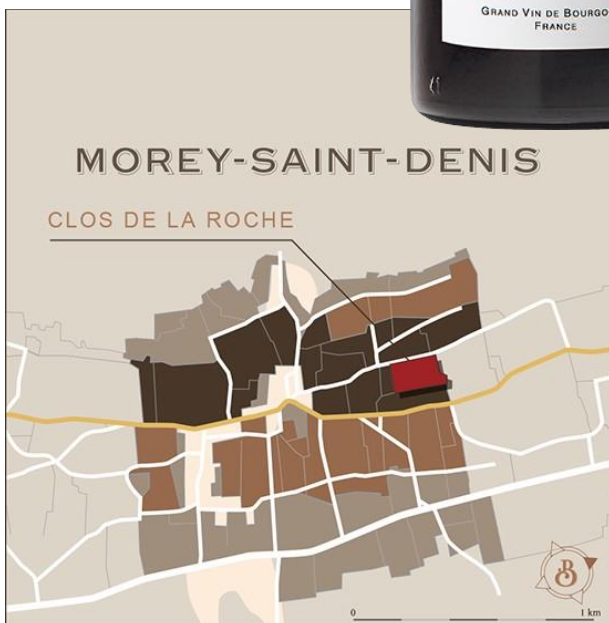
Average age of the vines: 53 years old.

## VINIFICATION

Harvest date: 2 October 2021.

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 18 days including 2 days cold (12 C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 4 punchings of the cap.



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## AGEING

Maturation: aged on the lees for 15 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: by gravity in February 2023, after lenticular filtration.

Number of bottles: 298.

## VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage ! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy . It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: 10 years and more.



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