

JEAN BOUCHARD

— DEPUIS 1926 —



Morey-Saint-Denis Premier Cru

AOP Morey-Saint-Denis Premier Cru, Bourgogne, France

PRESENTATION

Morey-Saint-Denis is located in the Côte de Nuits, between Gevrey-Chambertin to the north and Chambolle-Musigny to the south. The vineyard covers 94 hectares, including 41 hectares of Premier Cru, and produces almost exclusively red wines made from the Pinot Noir grape variety.

TERROIR

Limestone and clay-limestone soils from the Middle Jurassic: white oolite from the Bathonian at the top of the hill, encrinal limestone from the Bajocian at the bottom of the slope.

WINEMAKING

Fermentary maceration in temperature-controlled wooden vats for 18 to 21 days. Aging in oak barrels (35 to 40% new barrels) for 16 to 17 months.

VARIETAL

Pinot Noir

SERVING

Service temperature: between 16-17°C.
To be enjoyed within 5 to 7 years and more.

TASTING

The intense bouquet exhales scents of red and black fruits (cherry, blackcurrant, blackberry...) mixed with a delicate woody note, evolving over time towards more complex aromas (spices, undergrowth, leather...). Fleshy and full-bodied on the palate, this wine has a beautiful structure that makes it perfectly balanced. Its long finish is silky and delightfully fruity.

FOOD PAIRINGS

Classic pairing: Pulled pork.
Unusual pairing: Wild mushroom risotto.

Jean Bouchard

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