

JEAN BOUCHARD

— DEPUIS 1926 —



Morey-Saint-Denis

AOP Morey-Saint-Denis, 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 from the Pinot Noir grape variety. This appellation ensures the transition between the masculine character of Gevrey-Chambertin and the feminine typicity of Chambolle-Musigny.

LOCATION

Morey-Saint-Denis is a 135 ha vineyard located in the Côte de Nuits, between Gevrey-Chambertin to the north, and Chambolle-Musigny to the south.

TERROIR

The soils are brown, calcareous, clayey, on hard Bathonian limestones, Upper Bajocian marls, and rocky scree.

WINEMAKING

Vinification in thermoregulated open vats at 28/30 °C with punching down. Aging in oak barrels (35% new barrels) for 14 to 16 months.

VARIETAL

Pinot Noir

SERVING

Service temperature: between 15-16°C.
To be enjoyed within 5 to 7 years and more.


TASTING

Dress of a beautiful deep ruby.
Delicately woody on the nose with a hint of undergrowth, moss, and some animal notes. Beautiful structure on the palate with sweetness around enveloped tannins. Earthy wine giving way to an aromatic finish.

FOOD PAIRINGS

Classic pairing: Beef carpaccio.
Unusual pairing: Mustard and herb rabbit.

Jean Bouchard

6, Boulevard Jacques Copeau, 21200 Beaune - France
Tel. 03 80 24 37 27 - contact@jean-bouchard.com
www.jean-bouchard.com 

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