



## CLOS DE LA ROCHE GRAND CRU



TERROIR	
 <i>Geographical origin</i>	Located north of the village of Morey-Saint-Denis and adjacent to the village of Gevrey-Chambertin, Clos de la Roche is at altitudes ranging between 250 and 300m. It is the largest walled vineyard classified as a Grand Cru in Morey-Saint-Denis.
 <i>Soil</i>	The soil is stony and shallow, supported by large blocks of rock and covered in places by a thin layer of topsoil with a lower portion containing brown limestone soil.
 <i>Varietal</i>	100% Pinot Noir.
 <i>Vinification</i>	Traditional Burgundian vinification in open vats with long maceration and punching of the cap. Aged in oak barrels (50 to 60% new oak) for 14 to 18 months to lend harmony to the wine and ensure optimal maturity.
TASTING NOTES	
 <i>Visual</i>	Splendid deep ruby red in colour.
 <i>Nose</i>	Delicate nuances of strawberry and violet shine through first, opening up to a touch of anise and tobacco along with mentholated notes.
 <i>Bouche</i>	Riche and well balanced, this structured wine boasts flavours of fresh, juicy fruit. The finish is intense and flavourful with jammy notes and a hint of spice.
SERVING	
 <i>Enjoy with</i>	This Grand Cru is the perfect match for choice cuts of beef, as well as game and full-flavoured cheeses. Pheasant with chestnuts, beef tenderloin in truffle sauce, or hare "à la royale" would more than do it justice. When it comes to dessert, serve it with a Manjari chocolate dacquoise and quince compote or a stracciatella mousse with strawberry-mint sorbet.
 <i>Serving temperature</i>	15 to 16°C.
 <i>Cellaring</i>	10 years or more.

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