



CLOS DE LA ROCHE GRAND CRU 2020

CÔTE DE NUITS | 100% PINOT NOIR | GRAND CRU

PRESENTATION OF THE APPELLATION

The Clos de la Roche, on Morey-Saint-Denis, was awarded Grand Cru appellation on 8 December 1936. Limestone dominates in the Clos de la Roche where the soil is barely 30 cm deep with few pebbles but with large boulders which give the Climat its name.

TASTING: monastic, massive

Food pairings: feathered game or rib steak

Potential and cellaring advice: 5 to 20 years. Serving temperature: 16°C

VINEYARD

- Exposition: East / South-East
- Soil and Subsoil: limestone, few pebbles, large boulders
- Density of planting: 10 000 vines / ha

WINE

- Vinification: 5 to 7 days of cold pre-fermentation. Two weeks of maceration with twice-daily pumping over
- Aging: 18 months, 30% new barrels

CÔTE DE NUITS 2020 (RED)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. The colors are deep red, the uncommonly intense nose is marked by richly fruity notes. Black cherry, blackberry, blackcurrant, cocoa, and licorice mingle with delicate scents of rose, peony, violet and sweet spice. On the tongue, they demonstrate impressive concentration whilst remaining extremely smooth. With great body and a magnificent tannic structure, these wines are promised a dazzling future.