



# 2012 6x75cl

## Winemaker Notes

The Morey Saint Denis wine from Maison Louis Jadot is a very elegant wine of red fruits and spices aromas, with smooth tannins.

## Vineyard

Morey Saint Denis is situated between Gevrey Chambertin to the North and Chambolle Musigny to the South, in the centre of the Côte de Nuits. The vineyard, at an altitude between 250 and 360 metres, is bordering the village of Morey. The vineyard is surrounding the village of Morey, on a slope, facing East. The soil is mainly made of calcereous clay.

## Winemaking

The fermentation takes place in tanks during 3-4 weeks, after which they are aged in barrel for 10-12 months before being bottled.

## Vintage

2012 vintage was born of a troubled growing season characterised by contrasting and unusual weather patterns. Winegrowers always have to keep a close eye on their vines, poised to treat when necessary. In 2012 they had to be guardian angels, ready at every moment to fight the fungal diseases, to defeat them and save the crop. Mother nature also stepped in to save the grapes from rot and the grapes that came into the wineries were of astonishing quality. Although the half of the crop was destroyed by hail, the quality was good and the red wines were a great success.

## Food match

Grilled and Roasted Red Meats

Try with beef tartar or beef tataki



### Grapes

100% Pinot Noir

### Region/Appellation

Côte de Nuits

### Alcohol by volume

13.00%

### Residual Sugar

less than 2 g/l

### pH

3.51

### Total Acidity

5.87 g/l

### Drinking Window

2025 - 2032

### Tasting Guide



### Tasting note printed

24/02/2025