



Morey Saint-Denis 2013

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13%

Residual Sugar

less than 2 g/l

pH

3.45

Total Acidity

5.98 g/l

Drinking Window

2025 - 2033

Tasting Guide



Tasting note printed

24/04/2025

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 soil is mainly made of calcerous 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

After the challenges thrown at them in 2012, Bourgogne winemakers were hoping for a peaceful 2013 but capricious Mother Nature had other ideas. After a long winter, a gloomy spring and a fine, providential summer, for the most part, the pickers had to wait until the start of October to take up their secateurs. The consequences of the weather's whims - such as shatter and millerandage, hail damage, concentration and disease - all had an impact on the quantities harvested. Across the region, no winegrowing area was spared however experience has made all the difference and 2013 is nevertheless considered a very successful vintage.

Food match

Try with beef tartar or beef tataki. Perfect with roasted poultry, veal or lamb, mushroom tart or hard cheese.

