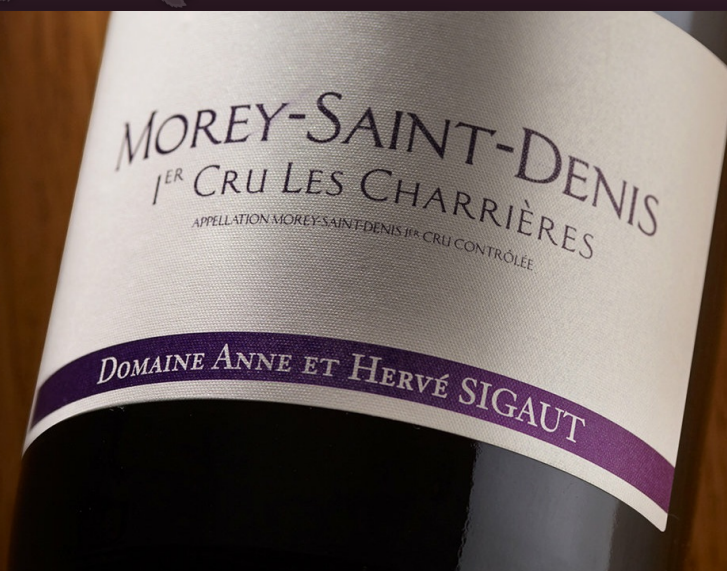


## MOREY-SAINT-DENIS

1<sup>ER</sup> CRU LES CHARRIÈRES

2018



---

### TERROIR

This premier cru is located on a terroir with thick soil, on a gentle slope. It is spread at the north of the appellation, under the protection of the famous Clos de la Roche.

*Area* 62 acres

*Average age of vines* 65 and 25 years old on average

---

### TASTING

Vivid, it reveals on the first approach nice touches of small berries, especially raspberries. Its texture is fine, delicate, of medium length. Undergrowth aging requires subtle dosage (25% new barrels). We could easily think of this wine as a Chambolle-Musigny and not a Morey-Saint-Denis. But it is important to go beyond some preconceptions... To pair with roasted pigeon.

---

### VINTAGE

Because of its unusual levels of maturity for Burgundy, the 2018 vintage will undoubtedly be an exceptional one. The wines stand out by their exquisite concentration, softness and beautiful aromatic intensity. Yet, spring that year was a delicate time in the vineyards. Humidity settled in for several long weeks. Finally, around mid-June, the weather turned for the best and brought warmth, sunshine and dry air for a few months. The first sounds of pruning shears at work were heard on August 31st. The grapes harvested were full of sugar and perfectly healthy. Staying attentive was very important to keep the grapes from shriveling. This is essential to preserve the freshness and the aromatic precision that lovers of great pinots noirs from Burgundy are so fond of. During vinification, fermenting was at times hectic and asked for constant vigilance. By the end of vatting, yeast had become slow. This year will be remembered for its singularity and for welcoming Marine Sigaut, Anne and Hervé's daughter, as Head of Export and Communications.