



Joseph Drouhin

Morey-Saint-Denis Cheseaux 2013 Premier Cru

Grape Variety :
Pinot Noir

Vineyard

Site: the village of Morey is located between Gevrey-Chambertin and Chambolle-Musigny. There are five Grand Crus and twenty Premier Crus in this relatively small appellation.

Morey-Saint-Denis Cheseaux is located at the northern edge of the village, next to Gevrey-Chambertin.

History & tradition: in the shadow of its illustrious neighbours (Gevrey and Chambolle), Morey-Saint-Denis did not become a separate appellation until 1935 ("Appellation d'Origine Contrôlée" laws).

Soil: a mix of chalky marl with broken-up white stones from the limestone underlayer.

Viticulture

Plantation density: 10,000 vinestocks/ha in order to extract as much as possible from the terroir and limit the production of each vine stock.

Pruning: Guyot.

Yield: 42 hl/ha - purposely low, in order for the grapes to reveal every nuance of the terroir.

Grape Supply: grapes and wines provided by regular supply partners.

Vinification

- Maceration and vinification take 2 to 3 weeks
- Indigenous yeasts
- Maceration and fermentation temperatures under total control.

Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance but should never be detrimental to the finesse and typical character of the wine.

Ageing

Type: in barrels (20% in new oak)

Length: 14 to 18 months

Origin of the wood: French oak forests

Weathering of the wood: Joseph Drouhin insists on total control of the weathering for a period of 3 years, one of the contributing elements to the elegance of the wine.

Throughout the ageing process, decisions are taken only after careful tasting evaluation, barrel by barrel. The data obtained is then completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

Tasting note by Véronique Boss-Drouhin

"Deep-red ruby colour. Full of charm. The nose is dominated by aromas of Morello cherry ("griotte" or wild cherry), blueberry and blackcurrant with spicy hints evolving towards leather. On the palate, the wine is generous, with round tannins. Long aftertaste reminiscent of cherry macerated in brandy.

A wine to discover, deserving to be better known".

Vintage

The wines display bright red shades with a nice evolution over a delicate tannic structure. They are elegant without too much strength.

Serving

Temperature: 16°C (61-62°F).

Cellaring: 3 to 15 years.





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LA MAISON JOSEPH DROUHIN

In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.

Dedication to the diversity of Burgundy has always been the sole focus and vocation of Maison Joseph Drouhin, as vineyards - mostly premier and grand crus - were acquired in all major areas.

Out of firm conviction, Drouhin has adopted a biological and biodynamic approach to viticulture. Listening to nature: from vine to glass, at every step in the elaboration of the wine, a profound respect and deference to nature prevails.

From its very beginning, Maison Joseph Drouhin has aimed for an ideal of perfection and elegance. The style of Joseph Drouhin combines balance, harmony and character, providing infinite pleasure.

Thanks to its open-minded world view, Joseph Drouhin introduces the best of Burgundy to all continents. Its active presence in many countries is the surest proof of its desire to get acquainted and understand other cultures and styles of living.