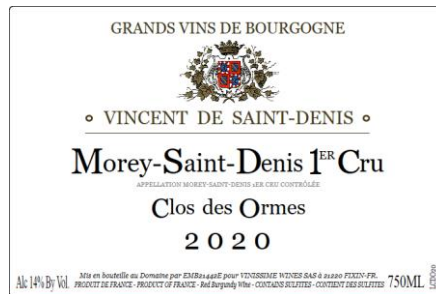




Morey-Saint-Denis 1er Cru Clos des Ormes



2020

VINCENT DE SAINT-DENIS

✕ VINCENT BEAUMONT WINE SELECTION ✕

Classification	AOP Morey-Saint-Denis 1er Cru Clos des Ormes
Grape Variety	Pinot Noir 100%
Soil	Chalk and Clay
Country of origin	BURGUNDY - France
Terroir - location	Clos des Ormes is a one-piece plot of 2 ha, right in the middle of the slope and of the landscape between the villages of Morey-Saint-Denis and Gevrey-Chambertin, along the famous "Route des Grands Crus". Above it, just at 50m to 200 m, the neighbours are named Clos de la Roche, Clos-Saint-Denis, Charmes-Chambertin on the North side. It is exposed South-East. Soil with a high chalk content.
Yield	37 hl/ ha
Ageing	15 months in oak barrel
Owner-Winemaker	family estate, the owner is the winemaker.
Tasting note: Color	Deep ruby
Tasting note: Nose	Plenty of red & black fruits, very generous
Tasting note: Palate	Elegance and character at the same time, very nice and velvety, fleshy, rich and full body, fine tannins, strong expression of red & black fruits, wood notes melted and integrated, the sun of 2020 is here. 12 years cellar keeping time.
Food matching	Red meats, poultry, game, ribeye steak, lamb, tuna or salmon with red wine reduction, strong cow's milk cheese like Citeaux, cured meats
Serving temperature	16°C
Analysis	Alcohol 14°