



DOMAINE DROUHIN-LAROZE

GEVREY-CHAMBERTIN, FRANCE



GENERALITIES

The name Morey probably comes from a snout-shaped hill standing to the south-east and called "Moure" in pre-Latin.

Morey is first mentioned in 1120.

With less than 100 hectares, it is one of the smallest Côte de Nuits appellations.

Vine variety: Pinot Noir

Surface area: 64 hectares

Altitude: 260 m - Exposure: East-facing

Soil: Limestone, marl, sand, silt and gravel

OUR PLOT

Planted in 1946, our 0.18 hectare parcel of Morey-St-Denis is situated in the top part of the "En Très Girard" lieu-dit.

OUR MOREY-SAINT-DENIS

This appellation is matured in new oak barrels and barrels previously used for one wine made from wood from the Allier and Nivernais regions. We favour light to medium-plus toasts as this ensures the perfect harmony between the wine and wood tannins.

Its colour is deep garnet with purplish glints when this appellation is young. The bouquet, with black fruit, blackcurrant, blueberry, red stone fruit and a touch of vanilla, gives way to a fleshed vinous body presenting fruity, melted tannins and a harmonious woody nose. Morey-Saint-Denis offers a pleasant style that balances body strength and the expression of the fruit.

Serving temperature: 16° to 18°C

Matching food: Poultry liver salad, turkey with chestnut, ossau iraty