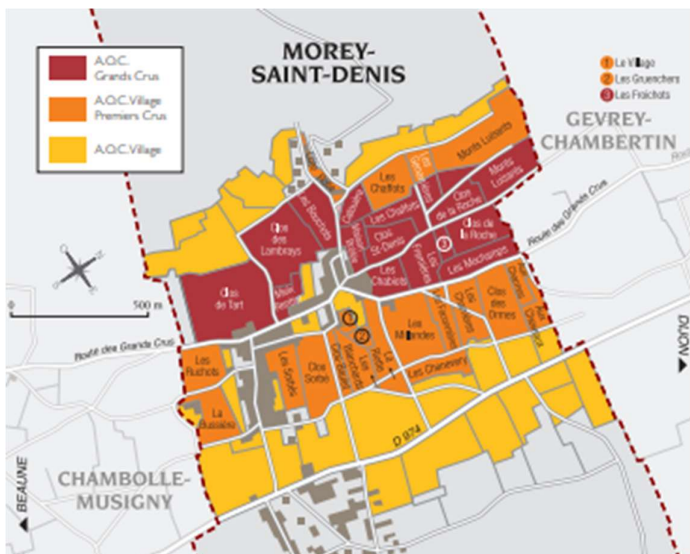


CAROLINE PARENT



MOREY SAINT DENIS
2018

Caroline Parent Morey Saint Denis



100% Pinot Noir

Limestone and clay-limestone soils dating back to the Middle Jurassic era. White Bathonien Oolite up-slope and fossiliferous Bajocien limestone at the foot. The vineyards are east-facing at altitudes of 220-270m. Below the village the slopes are differently oriented and the soil more marly.

Organic vineyard management

No man-made chemicals customarily used. Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau.

This wine is aged for an average of 18 months (50% new barrels).

Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

Tasting notes

Intense red garnet color. Bouquet of blackcurrant and cherries. With age, scents of game, leather, and moss, even truffle. Rich structure, rounded tannins and mouth-filling texture, it is a very elegant wine.