



## Clos des Lambrays, Clos de la Roche, Clos de Tart, Clos Saint-Denis



### APPELLATION D'ORIGINE CONTRÔLÉE

**Appellations Grands Crus** of the Côte de Nuits region (Côte-d'Or).

Producing commune: **Morey-Saint-Denis**.

On the label, the words **GRAND CRU** must appear immediately below the name of any of these *appellations* in characters of exactly the same size.

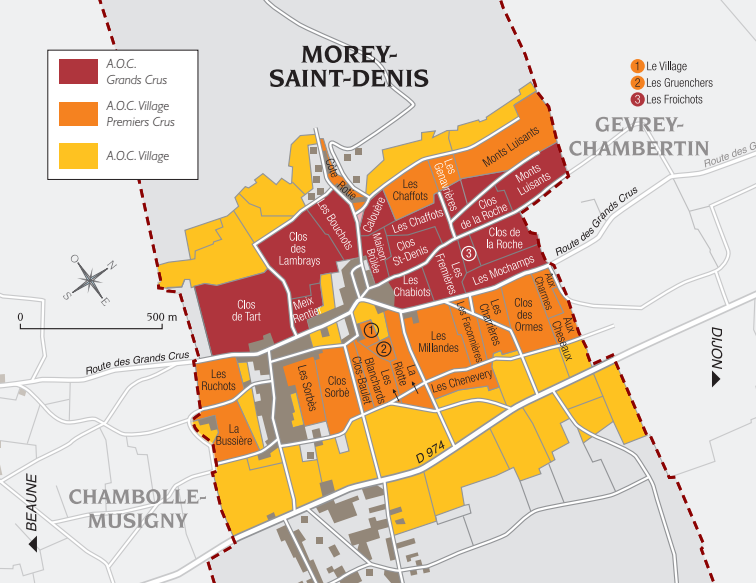
### TASTING NOTES

Diversity is to be expected as each *Grand Cru* has its own personality. To the eye, this wine is plain ruby, sometimes a bit darker. Veiled in strawberry and violet, the **Clos de Tart** offers both robustness and charm. Quite tannic when young, it softens with age while gaining in complexity. The **Clos des Lambrays** is a true aristocrat, fully rounded in youth and with added depth and gravity as the years go by. The **Clos Saint-Denis** impresses by its finely-tuned nuances – this wine is the Mozart of the Côte de Nuits. The **Clos de la Roche** is firmer, deeper and more serious, closely akin to Chambertin. Aromas of humus and truffle are often precursors to notes of small red or black fruits. A small part of the Bonnes-Mares *appellation* lies in this commune, but the greater part is in Chambolle-Musigny. (See *Appellation* sheets No.5).

### SERVING SUGGESTIONS

Intense and full-bodied when fully mature, these wines have a densely tannic texture and an aromatic richness which makes them a fitting – and equal - partner for feathered game. They are perfect, too, with a rib steak and, for lovers of Asian cuisine, adapt well to the aromatic intensity of glazed poultry. Their supple but virile tannins go well with veal (braised or in sauce) and with roast or braised lamb. One must also not forget their invaluable affinity for strong-flavoured soft-centred cheeses.

Serving temperatures: 12 to 13°C for young wines,  
15 to 16°C for older wines.



## LOCATION

Of all the villages of the Côte de Nuits, Morey-Saint-Denis is one of the most fruitful in terms of the number of its *Grands Crus*. The Clos de Tart, which remains a solely-held entity, was founded by the Cistercians of Tart in 1141. Since that date, it has been owned by only three families. The Clos Saint-Denis came on the scene in the 11th century, thanks to the fortress of Vergy. The Clos de la Roche and Clos des Lambrays are both semi-monopoles and both have long histories which have involved some adjustment of boundaries between *Climats*. The Clos de la Roche and Clos Saint-Denis were awarded their *appellation Grand Cru* on 8 December 1936, Clos de Tart on 4 January 1939, and Clos des Lambrays 27 April 1981.

Facing east or slightly south of east at around 250 metres above sea-level, these *Climats* may be seen as a southerly extension of the *Grands Crus* of Gevrey-Chambertin. First comes the Clos de la Roche, then Clos Saint-Denis followed by Clos des Lambrays, and finally Clos de Tart leading to Bonnes-Mares.

## SOILS

Limestone dominates in the Clos de la Roche where the soil is barely 30 cm deep with few pebbles but with large boulders which give the *Climat* its name. In the Clos de Tart, scree-derived soils 40-120 cm thick cover the underlying limestone. The Upper part of the Clos des Lambrays is marly with clay-limestone soil further down. The Clos Saint-Denis at the foot of the slope has pebble-free brown limestone soils which contain phosphorus (like Chambertin) and clay (like Musigny).

## COLOUR(S) AND GRAPE VARIETY(IES)

**Reds only - Pinot Noir.**

## PRODUCTION

### Area under production\*:

1 hectare (ha) = 10 000 m<sup>2</sup> = 24 *ouvrées*.

<b>CLOS SAINT-DENIS:</b>	<b>6.23 ha</b>
<b>CLOS DE LA ROCHE:</b>	<b>16.73 ha</b>
<b>CLOS DES LAMBRAYS:</b>	<b>8.71 ha</b>
<b>CLOS DE TART:</b>	<b>7.39 ha</b>

### Average annual yield\*\*:

1 hectolitre (hl) = 100 litres = 133 bottles.

<b>210 hl</b>	(27,930 bottles)
<b>537 hl</b>	(71,421 bottles)
<b>238 hl</b>	(31,654 bottles)
<b>198 hl</b>	(26,334 bottles)

\*In 2022 \*\*5-year average, 2017-2021