

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2019 MARCHAND & BURCH MOREY-SAINT-DENIS LES MILLANDES PREMIER CRU

Tasting Notes: A fragrant nose with bright red fruits, underpinned by cinnamon, mocha, and cumin spice as well as hints of forest floor. Plush and juicy strawberry flavours form an impression of sweetness that lends the palate richness that rolls into a textural raspberry finish. Scintillating red fruit meets savoury undertones of spice and earth generating a wine of great complexity and structure.

Vineyard: In the heart of the belt of Premier Crus of Morey-Saint-Denis on the east facing slope north of the village.

Soil: The soil is deep. Clay and limestone from the mid-Jurassic era

Maceration process: 40% whole bunch, five days of cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction

Pressing: Pneumatic press

Total elevage: 20 months

Oak used: French oak casks from Tronçais and Allier forests. Light and long soft toast

Operations performed during ageing: One racking after the malolactic fermentation, bottled directly from the barrel

Filtration: No fining, no filtration

All the vinification and ageing operations are carried out with reference to the lunar calendar

Cellaring: Drink now or over the next 10 years

Alcohol 13.5%



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