

MARCHAND& BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY





2020 MARCHAND & BURCH CLOS DE LA ROCHE GRAND CRU

Tasting Notes: Engaging with this legendary Grand Cru wine in its infancy is like waking a sleeping giant. The powerful and typically exotic aromatics are enrobed in a protective sheen of ridiculously stylish new oak, which the fruit will effortlessly integrate in the years to come. A riotous interplay of wild strawberries and sour red cherries floods the palate with jubilant energy while suave supportive tannins prolong the finish almost beyond logical limits of sensory perception. With a kaleidoscope of complex terroir notes submerged beneath its wash of primary fruit power, the true excitement lies not in tasting the young wine, but dreaming of the grandeur of its ultimate mature expression, and appreciating the privilege of having the opportunity to bear witness to this magisterial terroir.

Vineyard: The vineyard dominates the Cote d'Or mid-slopes immediately north of Morey-Saint-Denis village, stretching from the northern edge of its neighboring climat, Clos Saint-Denis, to the commune boundary with Gevrey-Chambertin.

Soil: Shallow soil (30 cm), sustained by some big blocks of brown limestone, very rich in nurturing elements. The high proportion of marlstone in the soils here is regarded as the reason for its wines added power and ageing potential.

Maceration process: 25% 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

Total vatting time: 18 days Pressing: Pneumatic press Total elevage: 18 months

Oak used: French oak casks from Allier and Jupilles forests, 100% new. Light and long soft

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Operations performed during ageing: One racking after the malolactic fermentation

Filtration: No fining, no filtration.

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

Cellaring: This remarkably long-lived wine will greatly reward those with patience, and can be cellared with confidence for up to 35 years.

Alcohol: 14%