

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2020 MARCHAND & BURCH MOREY-SAINT-DENIS LES GENAVRIERES PREMIER CRU

Tasting Notes: Red cherry and rich confectionary lie atop luscious notes of leather, rose petal and a hint of tar forming an ethereal and enticing bouquet. A powerful wine with many layers of lavish complexity underpinned by a distinct minerality that speaks of the prized vineyard on which it is grown, just above the famed Clos de La Roche Grand Cru appellation. Berry compote, chocolate-enrobed strawberries, and cassis fill the palate with opulent texture and magnificent flavour. Enjoyable as it is now with its youthful charm and seductive spice, this is certainly a wine worth ageing another five to ten years in order to unlock its full potential.

Vineyard: The vineyard lies on the west side of Monts Luisants, on the top of the hill, looking over the Clos de la Roche Grand Cru vineyard, which sits immediately below.

Soil: Les Genavrieres has thin, rocky, well drained soils, at altitudes of 220 - 270 metres. The vines grow on limestone and clay-limestone soils dating from the Middle Jurassic: white Bathonien Oolite up-slope.

Maceration process: 25% whole bunches, four 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: 20 months

Oak used: 50% of new oak from Jupilles, Allier and Nevers forests. Light and long soft toast.

Operations performed during ageing: One racking before bottling.

Filtration: No fining, no filtration.

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

Cellaring: Drink now and over the next 15 years.

Alcohol: 14%



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