

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2022 MARCHAND & BURCH CLOS DE LA ROCHE GRAND CRU

**Tasting Notes:** The nose is powerfully aromatic, with concentrated dark cherry and blueberry, complemented by deep earthy nuances of forest floor, truffle, roasted meats and signature exotic, smoky spice. These complex layers are enhanced by fragrant hints of cinnamon, fennel seed, and a touch of sweet vanilla oak. On the palate, bold flavours of ripe berry fruits, dark cherry, and dark chocolate intertwine with savoury mushroom and warming spice. The wine's robust yet supple tannins, coupled with vibrant acidity, promise exceptional ageing potential, lending it a plush texture and remarkable depth. Unmistakably Grand Cru, irrepressibly Clos de la Roche, allow it the time to realise its greatness...

**Vineyards:** 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:** The soil is shallow (30 cm deep), resting on large blocks of brown limestone and rich in essential nutrients. A high proportion of marlstone in the soil is considered to contribute to the wine's added power and excellent ageing potential.

**Maceration process:** Between 10 and 15% 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 élevage:** 18 months

**Oak used:** 100% new French oak casks from Allier and Jupilles forests.

**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 30 years.

**Alcohol:** 13.5%

