

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2022 MARCHAND & BURCH MOREY-SAINT-DENIS LES MILLANDES PREMIER CRU



**Tasting Notes:** Les Millandes sits so close to the Clos de la Roche it surely captures some of its grandeur! Aromas of ripe raspberry, blackberry, and cinnamon spice dominate, interwoven with rich floral notes, hints of menthol, forest floor, and a distinct petrichor essence. On the palate, bold and concentrated layers of dark berry fruit, tangy rhubarb, cherry, and dark chocolate unfold with striking intensity. Firm tannins, vibrant acidity, and deep, savoury complexity, frame a wine with forceful energy and remarkable structure. Its presence is commanding, yet balanced and poised.

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

**Soil:** Clay and limestone from mid-Jurassic era. Deep soil and good draining give to the wine great power and elegance at the same time.

**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.

**Total vatting time:** 18 days

**Pressing:** Pneumatic press

**Total elevage:** 18 months

**Oak used:** French oak casks used 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 and over the next 5 years.

**Alcohol:** 13.5%