

Domaine Fourrier



Morey Saint-Denis 1er Cru Clos Sorbés



At a Glance:

- **Appellation:** AOC Morey Saint-Denis 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a miniscule holding in the center of Morey, just south of the 1er cru Clos Baulet
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Over 30 years old and trained in Guyot.
- **Average Yields:** 30-35 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Following a natural 3-4 day pre-fermentation cold soak, wines ferment spontaneously in stainless-steel tanks for c. 3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** 18-20 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 18-20 months in neutral barrel
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** No added sulfur

In The Glass:

The wine sourced from here is typically quite rich, with a wide spectrum of fruit ranging from red to black, and a less forceful structure than some wines in the range. It tends to drink well on the early side, though it certainly rewards cellaring as well.