

# Régis Forey



## Morey-Saint-Denis 1er Cru



### 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 .1 ha parcel of vines that straddles the border between the Blanchards and Clos Baulet lieux-dits
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines average 50 years old; trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 40-55 hl/ha
- **Average Harvest Date and Type:** Manual, early-mid September

### In The Cellar:

- **Fermentation:** After partial destemming (c. 50%) and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 22-26 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre in early spring
- **Élevage:** 16-20 months in 228-l oak barrels (20-50% new)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied only at bottling

### In The Glass:

This 1er cru offering from a miniscule parcel straddling two neighboring lieux-dits offers tangy red fruits, fine-grained tannins, and intense minerality. The classic note of savory Morey earth is present but understated, marrying wonderfully with the wine's stem-inflected overlay of spice.