

Sylvain Morey



Santenay Grand Clos Rousseau 1er Cru Rouge



SANTENAY

Appellation Santenay 1^{er} cru contrôlée

1^{ER} CRU GRAND CLOS ROUSSEAU



DOMAINE
SYLVAIN MOREY
Grand Vin de Bourgogne

millésime contenance tirage
2014 0,75 2200

At a Glance:

- **Appellation:** AOC Santenay 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 .41 ha of vines in the Grand Clos Rousseau 1er Cru, on the border of Maranges
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Cordon de Royat and Guyot and planted in 1974 at 10,000 vines/ha
- **Average Yields:** 45-50 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** After 50% destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 3 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 20 months in 350-l and 228-l oak barrels (35% new) followed by 2 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with Casein and unfiltered
- **Sulfur:** Applied at harvest, during élevage, and at bottling, 20-25 mg/l free

In The Glass:

Planted by my Sylvain's grandfather Albert with his sons, Jean Marc and Bernard, this plot, close to Maranges, gives birth to wines that are always very fine and close in character to some Côtes de Nuits wines. It is often one of the last plots to ripen, and produces more tannic and concentrated wines than those of Chassagne.