



DOMAINE DES LAMBRAYS

# MOREY-SAINT-DENIS 2019

## PREMIER CRU LES LOUPS



2019 was our first year of organic viticulture. It was also an excellent vintage: small yields, with perfectly balanced grapes produced a Clos des Lambrays with lots of concentration, an intense bouquet, and a smooth, rich texture.

#### THE VINEYARD:

Our Morey Saint Denis 1er Cru Les Loups cuvée comes from 2 origins: some 1er Cru vineyards from Morey (La Riotte, Les Sorbès and Le Village) and a little plot of Clos des Lambrays planted in 2000 and declassified in Morey 1er Cru since those vines are considered as young compared to the 70-90 year-old vines of the Clos des Lambrays

#### THE MAIN CHARACTERISTICS OF THE VINTAGE AND WINEMAKING:

**Bud-break** on 2nd April, earlier than usual, then a cool month of May and beginning of June that slowed development of the vines.

The start of **Flowering** was difficult in cool, damp weather. Fortunately, from the mid-flowering point on 14th June, the sun and warm weather returned. However, the early interrupted floraison resulted in coulure, which partly explains the low yields in 2019.

**Summer** was beautiful, hot and dry. By mid-July, the small green berries were swelling, but the vines were struck by two weeks of a heatwave that decelerated normal grape growth: the berries stayed smaller than usual for the rest of the growing season.

In the context of a dry summer across Burgundy, our vines in Morey-Saint-Denis were nonetheless lucky to see more rainfall than other villages, and they did not suffer from drought, even if at the end of August a hot southerly breeze caused further concentration to a crop already appearing reduced in size.

**HARVEST** September 13th. The grapes were very healthy, full of aromas, ripe (13.5 % Vol), with good acidity and strong polyphenolic potential.

**YIELDS:** much lower than normal: 20 hl/ha for Morey 1er Cru les Loups (35hla/ha in average)

**VINIFICATION:** long and steady alcoholic fermentation (3 weeks), with 50% whole bunches.

**AGING:** 18 months, with 40% new oak.

**BOTTLING:** April 7th 2021. Bottle will age for decades.

#### TASTING NOTES (*July 2021*):

Nice red ruby color. Expressive, open and precise on the nose with some fruit and spice notes. The mouth is balanced, rich and dense, with the silky tannins from the 2019 vintage. The overall impression is a complete and seductive wine.

**GREEN PRACTICES:** Organic and Biodynamic Practicing.