



La Forge de Tart

MOREY-SAINT-DENIS
PREMIER CRU

2019



Summary of the vintage

2019 was another warm and particularly dry year in Burgundy. Powerful and concentrated yet very elegant and aromatically complex, this vintage's wines are remarkable for their superb balance.

High temperatures in February and March led to an early bud burst - around two weeks earlier than in 2018 - on 2nd April in some of the early-ripening plots. However, the beginning of April saw very cool temperatures and there was a major risk of frost, which fortunately did not materialise thanks to anti-frost candles deployed throughout the vineyard.

This cold spell disrupted the growth cycle slowing down the vines' development and led to the flowering process occurring at a normal time (one week later than 2018). The vines were in bloom from 6th June and this lasted for 10 days.

2019 was also notable for its lack of rain, despite April being wetter than normal. Drought conditions returned in May and this continued into June, becoming exacerbated in July.

Furthermore, summer 2019 was exceptionally hot with two heatwaves in July. Normal weather conditions returned at the beginning of August and lasted until September.

Harvest began in excellent weather on Friday 13th September - two weeks later than in 2018 - and went on for 6 days in similarly good conditions. The grapes were perfectly healthy and little sorting was required.

Tasting Notes

This purple-hued Forge de Tart unveils lovely fresh red fruits on the nose with spicy and floral notes. Delicious mouthfeel showing depth of flavour and great balance with soft tannins, fine acidity and a long, precise finish.

- Budburst

2nd April

- Full Flowering

6th June

- Harvest

13th Sept - 19th Sept

- Source

Plantation 2011,
Ballonge 2, La Forge

- Average Alcohol Content

14%

- % Whole Bunch

15%

- Ageing

50% New oak

- Bottling - 17/03/21