



Wine: Morey Saint Denis  
 Chateau De Messey  
 Vintage: 2007  
 Grape: Pinot Noir 100%  
 Alcohol: 13%

### Vineyard

The appellation forms a bridge, between the wines of Gevrey-Chambertin and those of Chambolle-Musigny. The history of this wine-growing village has in the past been heavily influenced by the powerful religious house of Vergy, the abbeys of Cîteaux and Tart. The vines grow on limestone and clay-limestone soils dating from the Middle Jurassic. The vineyard is east-facing at altitude of 240 metres

### Vinification & maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the color. Alcoholic fermentation in open vats and maturation for 13 months in French oak barrels (20 % in new oak barrels)

### Tasting notes

Nice profound ruby robe with tints of brick, limpid and brilliant. Open nose on aromas of cooked fruits (raspberry jam), touch of kirsch and fruit stones. Pleasant animal and undergrowth substances on the second nose. Clean attack in mouth, fresh, powerful (a wine with a Côte de Nuits signature !), well-balanced, soft tannins, round, complex and long lasting

### Food pairing

To appreciate with rather strong dishes such as stews, red meat dishes in sauce, casseroled lamb marinated or well-seasoned game. Go for strong cheeses too

### Serving temperature

16°C  
 (Indeholder sulfitter)

