



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Morey-Saint-Denis En la Rue de Vergy

Located at the top of the hill, just above the famous Grand Cru Clos de Tart, the soil of Morey-Saint-Denis En la Rue de Vergy is marked by the presence of limestone in abundance. The 45-year-old vines occupy an area of 0.50 hectare (1.24 acres).

The wine thus acquires an airy dimension unique among the wines from this village. The palate is firm, with powerful yet mastered energy, and a fresh finish. The aromatic expression is marked by notes of wild fruits (cranberries, and bramble berries), but also cocoa, smoked bacon, iris, and peach.

Its lengthy mouthwatering character makes it drinkable young, but keeping it for 10 to 15 years will reveal its finesse. We recommend decanting the wine in its youth.

Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority.

The vines are carefully chosen by sélection massale (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

Wine-making processes

Grapes are carefully sorted on two sorting tables, and then transferred by gravity into thermo-regulated tanks. Depending on the vintage, there will be around 50% of whole bunches.

Fermentation uses native yeasts. There is little mechanical intervention during vatting, where natural infusion is preferred. Only the first pressed juices are kept during pressing.

Wines are aged for 18 months in barrels (20% new barrels), and 6 months in stainless steel tanks. The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



site en construction

Food and wine pairing

This wine will go well with a Bresse chicken roasted in foil, or with sliced beef and porcini mushrooms or even pork filet mignon with ginger.

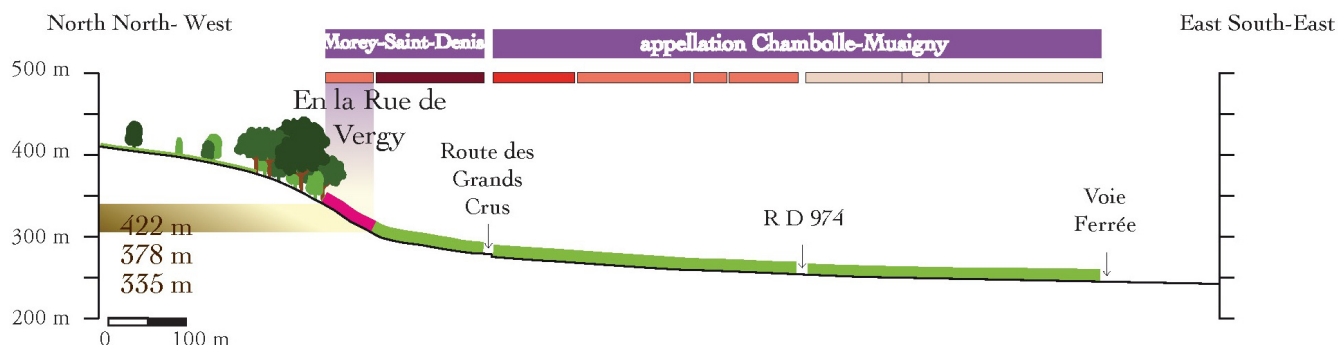


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Landscape



Located just above the Bonnes Mares and the Clos de Tart, on the borderline with the name Chambolle-Musigny, the climate extends from 1099 to 1384 feet (335 to 422 meters) in elevation, with an average altitude of 1240 feet (378 meters). The slope is steep, with an average value of 15% for the locality. The climate is exposed to the East.

Subsoil and soil

The basement of Rue de Vergy is complex but exclusively made up of limestone.

The western part rests mainly on **Comblanchien Limestone**.

The subsoil of the middle part is constituted by the **White Oolite**.

The lower part rests on **Prémeaux Limestone**.

A very small area east of the locality is occupied by **clayey Limestone**.

The soils, silty clay, thick from 20 to 80 cm, are very rich in angular stones of Prémeaux and Comblanchien Limestone.

