



Clos de La Roche Grand Cru

Country:	France	Region:	Burgundy
Type:	Red	Varietal:	Pinot Noir
Format:	3 x 750ml		

BC	AB	SK	MB
	+798483		
	Allocated		

TASTING NOTES

Colour:	Bright medium red.
Aroma:	Red raspberry, red liquorice, rose petals and minerals combine with spicy oak and sandalwood.
Taste:	Strawberry, mineral and earth compliment the medium body and fine grained tannins.
Food:	Meats in red wine sauces, marinated or roasted game or medium cheese.

AWARDS & ACCOLADES

2017 ~ 91-93 Points. "The 2017 Clos de la Roche Grand Cru has a straightforward, well-defined if not overly complex bouquet. There is a sense of airiness to this Grand Cru. The palate is medium-bodied with supple tannin, quite grippy in the mouth...." - Antonio Galloni's Vinous, Nov/2018

2016 ~ 93-95 Points. "The 2016 Clos de la Roche Grand Cru was showing a little more reduction on the nose compared to the Clos Saint-Denis, although I felt that there is more detail and complexity in situ. The palate is very refined with filigree tannin, great tension and focus, a gentle grip in the mouth with an almost tart, tensile finish that lingers in the mouth. I also appreciate the spiciness on the aftertaste. Superb." - Robert Parker's Wine Advocate, Dec/2017

OTHER INFO

Morey Saint Denis is one of the smallest commune in the Côte de Nuits, including 4 Grands Crus: Clos Saint Denis, Clos de la Roche, Clos des Lambrays, Clos de Tart. The «Clos de la Roche» vineyard is situated on the Morey Saint Denis commune (Northern part) and very closeto the border of the Grands Crus vineyards of Gevrey Chambertin. It is the biggest of the 4 Grands Crus (17 ha) and it is facing East.

