



Domaine Taupenot-Merme Morey Saint Denis Premier Cru La Riotte NV

WINE DESCRIPTION

Hand harvested in small crates.

Cellaring potential is 15 to 20 years, depending on the vintages. However, if you prefer younger wines, 2 to 3 years of cellaring is sufficient. After 6 to 8 years, the tannins will be melted further, revealing a greater aromatic complexity.

TASTING NOTES

Shiny ruby color. Bitter cherries, Wood, spices or even gammy on the nose. The mouthfeel is full and tempting. The wine shows both the softness and finesse of Chambolle as well as the power and structure of Gevrey Chambertin, neighboring villages.

FOOD PAIRING

Serving temperature 55 - 60 degrees for young wines, 60 - 65 degrees for older wines.

Roasted red or white meats, game (spicy or marinated) and cheese palates.

NO
IMAGE
AVAILABLE

VINEYARD & PRODUCTION INFO

Vineyard name:	La Riotte
Vineyard size:	1 acres
Soil composition:	Calcareous and Clay
Elevation:	900 feet
Vines/acre:	22000
Year vineyard planted:	1937 1961 1967 1971

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks (thermo regulated)
Length of alcoholic fermentation:	18 - 23 days
Maceration technique:	Racking, Pumpovers, and Sur-Lie Aging
Type of aging container:	Oak barrels
Size of aging container:	228L
Age of aging container:	30-40% New
Type of oak:	French
Length of aging before bottling:	15 - 18 months

PRODUCER PROFILE

Estate owned by: the Taupenot Family

Winemaker: Romain Taupenot

Region: Burgundy

Country: France