



PRODUCER PROFILE

Estate owned by: the Taupenot Family
Winemaker: Romain Taupenot
Region: Burgundy
Country: France

Domaine Taupenot-Merme Morey Saint Denis NV

TASTING NOTES

Cherry color with violet hues. Complex nose of small black fruit (wild blackberry, wild cherries) with underbrush notes. Full structured mouthfeel with chewy tannins. On the finish the wine is spicy and fresh. It shows the softness and finesse of Chambolle together with the structure of Gevrey, neighboring villages.

VINEYARD & PRODUCTION INFO

Vineyard size: 0.156 acres
Training method: Guyot
Vines/acre: 4000

WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
Fermentation container: Stainless steel tanks
Length of alcoholic fermentation: 9 days
Fermentation temperature: 91 °F
Maceration technique: Punch down, pump over
Length of maceration: 21 days days
Malolactic fermentation: Yes
Type of aging container: Oak barrels
Size of aging container: 228
Age of aging container: 25% New, balance 1 and 3 years
Type of oak: Allier
Length of aging before bottling: 16 - 18 months

ANALYTICAL DATA

Alcohol: 13.0 %
pH level: 3.42
Acidity: 4.11 g/L