



DOMAINE OLIVIER GUYOT

Morey Saint Denis 1er Cru “Les Sorbets” 2016

In the heart of the Côte-d'Or vineyards, Olivier Guyot, a third generation winemaker, has developed his family's farm and vineyards through his passion of the vine. The Guyot family is one of the oldest in Marsannay-la-Côte and today, the estate consists of many small parcels spread over 12 acres (15 hectares). Each plot varies according to soil composition, depth, altitude and exposure. This is the richness and typicity of the Burgundy terroir.



WINEMAKER

Olivier Guyot

APPELLATION

Morey Saint-Denis 1er Cru

REGION

Burgundy

GRAPE VARIETIES

100% Pinot Noir

TERROIR

The soil is composed of clay and limestone. There are 0.82 acres (0.33 hectares) of Pinot Noir from the Morey St Denis 1er Cru appellation on the vineyard with an average age of 60 years old for the vines. Since 2000, the vineyard is in “lutte raisonnée” It uses a system of reasoned culture with the work of “butage/débutage” and plowing in the spring.

VINIFICATION

Grapes were manually harvested on September 16, 2016 and then fermented for 3-4 weeks in concrete vats. The wine was aged for 14-18 months in oak barrels: 30% new and 70% 1-year-old.

TASTING NOTES

Nose: The aromas of Morello cherries with leather notes and a light wooded one. By aging, he grows rich of more complex aromas, with spicy nuances.

Palate: Well-balanced in the mouth, this wine possesses a magnificent structure, with notes of red berries and licorice. As for finale, mouth is ample and charmingly fruity.

FOOD PAIRING

Accompanies red meats, small games, and classic fine cheeses.

TECHNICALS

Alcohol: 13% | Drink between 4-5 years
Potential to age: 4-8 years

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