



SYLVAIN MOREY  
GRANDS VINS DE BOURGOGNE

## SANTENAY 1ER CRU GRAND CLOS ROUSSEAU 2022



**Domaine:** Bourgogne

**European Label AOP:** Saint-Aubin 1er Cru

**Viticulture:** Winegrowing that respects its environment and the people who live and work there

**Location:** Santenay

**Grape varieties :** Pinot Noir sélection massale

**Planting year:** 2007

**Surface area:** 0ha40a65ca (9.5 ouvrées)

**Altitude:** 260-280m

**Orientation:** Sud-Est

**Geology:** Sols argilo-calcaire

**Density:** 10000 pieds/ha

**Pruning method:** Guyot palissé

**Aging:** Fûts de 350L ; 20% fût neuf

**Bottling:** Unfined and unfiltered wine; bottled on fruit day in February 2024

## HAND-HARVESTING AND VINIFICATION

Hand-harvested; 70% whole bunches, the rest destemmed and unstemmed; spontaneous fermentations; minimal extraction; free-run and press juices blended; aged on fine lees for 18 months in 350 L demi-muids.

## VINTAGE PERCEPTION

A generous, early vintage harvested at the very end of August under mild temperatures, 2022 does not show any signs of over-ripeness or heaviness. In a year marked by drought and intense heatwaves, the wines nevertheless boast good acidity in the whites and fine balance in the reds. Pleasant from the moment they are bottled, they will keep for at least 15 years.

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