



## DOMAINE OLIVIER GUYOT

### MOREY SAINT DENIS 1<sup>er</sup> CRU "LES SORBETS" 2021



The wines of Morey are some of the most consistent of all the Côte d'Or. Located on the south edge of Gevrey-Chambertin and right north of Chambolle-Musigny, its 276 acres vineyard host, from north to south, four Grand Crus: Clos de la Roche, Clos Saint Denis, Clos des Lambrays and Clos de Tart (plus a sliver of the predominantly Chambolle Grand Cru, Bonnes Mares). Most of the commune's 20 Premier Cru Climats lie just below the Grand Cru strip of land and are all growing both red and white grapes, the latest representing less than 5% of the production. "Les Sorbets" or "Les Sorbè", located right below the famous Grand Cru Clos de Tart, is arguably one of the best Climat. Its name refers to the rowan trees (sorbiers) that were commonly found here.

The Guyots are one of the oldest families in Marsannay-la-Côte, the estate being handed from father to son since the 16<sup>th</sup> century. Since 1990, Olivier is in charge of the 35 acres estate made of tiny plots all over the Côte-de-Nuits, including the illustrious Clos Vougeot. In his quest of the best quality of grape he follows biodynamic cultivation methods, plough the soils with horses and harvest exclusively by hands. In the cellar it's hand off winemaking and the wine is bottled without filtration to preserve the sense of the place.

#### SOIL TYPE

0.8 acres of the 1er Cru "Les Sorbets" (which accounts for 12 acres)  
The soil is brown and clayey overlying hard Bathonian limestone and contains upper Bajocian Ostrea acuminata marls (fossil-rich).

#### VARIETAL

100% Pinot Noir.

#### CULTURE

Organic practices. No herbicides used in the vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Traditional working of the soil with animal traction. Systematic de-budding. Hand-picked only.

#### VINIFICATION

Fermentation in concrete tanks for about 3/4 weeks.  
14 to 18 months ageing in 400l "Troncet forest" oak barrels (30% new and 70% 1-year-old). No filtration before bottling.

#### TASTING NOTES

"The 2020 Morey-St-Denis 1er Cru Les Sorbets is ripe and quite precocious on the nose, but it retains satisfying delineation and focus, the oak neatly integrated. The palate is medium-bodied with grainy tannins, very saline in the mouth. Certainly a strong marine influence here..."

-- By Neal Martin, *Vinous* on January 2022 – 89-91 pts

