

# Domaine des Lambrays Morey Saint Denis red 2022



  
DOMAINE DES LAMBRAYS

**Product price:**

**€375.00**

**Product features:**

Area: BURGUNDY

Winemaker: Jacques Devauges

Vintage: 2022

Appellation: Morey Saint Denis

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: organic not certified

RVF: 93/100

Cépage dominant: pinot noir

## Product short description:

The "cuvée normale" of the Domaine des Lambrays, little sister of the immense "Clos des Lambrays". Rare cuvée: only 1000 cases produced (compared to 6 times more for the Clos!). 93/100 RVF.

## Product description:

**PRESENTATION OF THE DOMAINE DES LAMBRAYS**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

**Domaine des Lambrays Morey Saint Denis rouge 2021**

**RVF Guide to the Best Wines of France 2025**(August 2024): **93/100**. *The simple Morey already offers a very pronounced character, floral and powdery in its tannins, endowed with superb energy and a*

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*delightful finish.*

**Technical sheet written by the domaine:**

**Harvest:** fundamentally organic viticulture without being claimed (a large part of the vineyard worked with a horse). Harvest generally takes place around September 15. The harvest, entirely manual, is carried out over a few days.

**Fermentation:** after a strict sorting of the harvest, most often whole-cluster, traditional Burgundian vinification takes place in 5 to 8 fermentation tanks. A pneumatic press allows for the extraction of high-quality press juice. The Domaine has about ten stainless steel tanks equipped with a pneumatic punch-down device and cooling circuit. Fermentation lasts 15 to 18 days with daily punch-downs.

**Aging:** aging for 18 months in oak barrels renewed at 50% each year.

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Two rackings without fining, light filtration of 5 to 10%.

The Morey-Saint-Denis is of great finesse and very balanced.