



La Forge de Tart

MOREY-SAINT-DENIS
PREMIER CRU

2018



Summary of the vintage

Notwithstanding a very cold week in March where temperatures oscillated between -5°C and -9°C, winter and Spring were very mild in 2018.

That said, bud burst occurred on 16th April, about 6-8 days later than normal. These warm temperatures were accompanied by significant rainfall. These wet and warm conditions encouraged very quick vegetative growth and required attentive work in the vineyard to keep pace with this development.

The flowering took place early, quickly and evenly and the vines were fully in bloom on 1st June.

From mid-June onwards the weather changed. Whilst temperatures remained high, very dry conditions were experienced with only 47mm of rain in July and 13mm in August. Thanks to plentiful water reserves in the soil, vine growth continued.

A green harvest was carried out on 16th July before the colour change got underway at the end of the month. Unlike other less-fortuitous areas, the berries ripened without hinderance despite the scorching heat.

Due to the favourable conditions throughout the cycle, an early harvest was forecast. We started picking on 30th August and continued harvesting non-stop until 3rd September. The harvested crop was very healthy and showed no signs of grey rot so very little sorting was required.

Tasting Notes

This Forge de Tart shows great concentration on the nose and unveils lashings of dark fruit (plum, cassis, black cherry), spice and a savoury, black olive note. It shows great balance with smooth, velvety tannins and a lingering, energetic finish.

- Bud burst

16th April

- Full bloom

1st June

- Harvest

30th August - 3rd
September

- Source

3 plots of 0.68 ha

- % of whole bunches

100% destemmed

- ABV

14.1%

- Ageing

50% new oak

- Bottling

April 2020



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