



HOUSE OF TOWNEND

Clos de Tart Grand Cru 2000, Domaine Mommessin

Price	£715.00
Code	CLOS065

The epitome of great red Burgundy the 7.5 hectares monopole is situated just south of Morey-St-Denis. Owned by the Mommessin family it is aged in 100% new oak and bottled unfiltered.

Tasting Notes:

91 points Robert Parker's Wine Advocate Tasted at the pre-dinner vertical to mark Sylvain Pitiot's retirement from the domaine, the 2000 Clos de Tart Grand Cru has a slightly shallow bouquet compared to other vintages of similar age. What it lacks in intensity it compensates in terms of brightness and precision. This is a joyous nose that doesn't really care too much about any deficiencies. The palate is medium-bodied and is actually superior to the nose with pleasant, fleshy red fruit; it is spicy and peppery in the mouth, linear and long. This is far more satisfying than I presupposed - the kind of grand cru you yearn to drink and not intellectualize over. Bon vin (pour la millésime). (NM) (10/2015)





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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Burgundy
Area	Côte de Nuits
Sub Area	Morey-Saint-Denis
Type	Red Wine
Grape Mix	100% Pinot Noir
Genres	Fine Wine
Vintage	2000
Body	Elegant, refined and supple
Producer	Domaine Mommessin
Producer Overview	Since his arrival to Domaine Mommessin in 1995, Sylvain Pitiot has enabled Clos de Tart to really shine through careful attention to qualitative parcel selection.
Closure Type	Cork
Food Matches	Enjoy with roasted duck with lentils and caramelised apple.