



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. |