

Gevrey-Chambertin En Champs 2018

The name has prestigious overtones, and the place itself is about as noble as they come. To say the least, Gevrey-Chambertin is where the the real Burgundy Grands Crus begin...

TASTING NOTES

The color is red with purple reflections. The nose expresses all the concentration of its terroir: small black fruits, liquorice and mocha notes attenuated by a few notes of violets. On the palate, this wine turns out to be fleshy and powerful and requires a little patience to reveal its full potential.



ORIGIN

Gevrey-Chambertin is a large town located at the northern end of the Côte de Nuits. It boasts one of the largest surface areas under vine with no fewer than 330 hectares under production. The vines are planted at altitudes of between 240 and 280 metres. The soil is limestone-based with a high proportion of clay marlstones from the scree of the Combe de Lavaux, giving power and roundness to the wines.

"En Champs" is located north of the appellation, on the hillside of Brochon which produces some of the most beautiful Gevrey-Chambertin villages.

VITICULTURE

Grape variety: pinot noir
Soils: fairly lean and made up of sandy marls.
Orientation: East
Surface area under vine: 0.1621 ha
Pruning: Guyot system
Yield: 50 hL/ha
Average age of the vines: 90 years old.

VINIFICATION

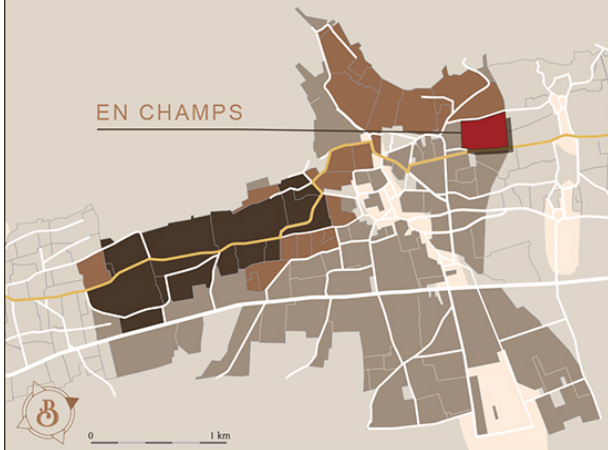
Harvest date: 15 September 2018.

The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.

At the winery: the grapes were 50% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration with 50% whole bunches of 16 days including 3 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. No punching of the cap.

GEVREY-CHAMBERTIN

EN CHAMPS



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 17 months with no racking using a proportion of 40% new French oak barrels.
Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling in April 2020, the wine was very gently filtered before being bottled using gravity.
Number of bottles: 224 magnums.

VINTAGE

2018 , abundance and excellence
After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines.
Ageing potential: 10 years and more.



JEAN-CLAUDE BOISSET