



**GEVREY-CHAMBERTIN 1ER CRU
"BEL AIR"
2012**



FR-BIO-01
Agriculture France

This, le Domaine's first vineyard back in 1966, is dear to our hearts. Its name derives from Les Brosselles, which meant a patch of scrubland. This climat is ideally located on the wildest, most unpretentious part of the village. The vines are on a steep east-south-east slope, with just the right degree of calcareous soil, a dream plot...

HISTORY

At 350m and 15km south of Dijon, this parcel located in Gevrey-Chambertin, is right at the heart of the Cote de Nuits. It nestles between two prestigious cousins – Les Ruchottes du Dessus to the north and le Chambertin-Clos-de-Beze, above which it sits.

The climat Bel Air extends over a large area at the top of the Côte , but the greater part of it although classified is not at present planted. Instead at the end of the 19th century woods were planted here, mainly to protect the vines from cold winds and frost.

Over 100 years ago one would hear talk of the Chateau Bel Air, standing dominant over the Grand Crus. The name Bel Air signifies an area where the air was purer than elsewhere, and they used to say that to take in the good air one would have to climb to the top of the Côte....

On his work on Le Chambertin Jean-Francois Bazin wrote that "During the 1930's Bel Air was held in the same regard as the Grand Crus around it". It had to be that good to creep into the appellation boundary of Chambertin. Bel Air shares the same terroir as its neighbour Clos de Bèze, and the higher part of Ruchottes-Chambertin.

OUR PARCEL

BEL AIR

Surface: 1.0082 ha

Geographical situation: Parcel at top-slope, above the Chambertin Clos de Bèze

Exposure: East-facing.

Plantings: 1965, 1980 and 0.4582 planting in 2012

Grape variety: 100% Pinot Noir

Clonal selection: 198

Massal selection: ATVB "fin" and "très fin" +GR01

VINIFICATION

Harvest destemmed, not crushed and vatted by gravity.

No yeast addition.

Maceration: pre-fermentation, cold (12-15°C) during 5 days.

Length of maceration: 18 days.

Cap-punched once a day until mid-fermentation and light pumping-over until the end of maceration.

Pressing with the vertical press.

AGEING

Length: 16 months

Type: in oak barrels.

Percentage of new barrels: 33%

Toasting: long and gentle heat, without charring.

Source of wood: Tronçais

Rackling

Light and soft filtration. No fining.

BOTTLING

January 20th, 2014. (fruit day)

By gravity.

Limited to 884 bottles.