



GEVREY-CHAMBERTIN 2019

Several parcels from around the village are assembled in our Gevrey-Chambertin, in a smooth, fine yet complex combination....Craite-Paille, Goulots, Murot, and Galands mix pure silt with more clayey patches, only slightly calcareous if at all.

HISTORY

At the foot of the Combe of Lavaux, a cool, deep coomb cut into the hillside as if with a sickle, Gevrey-Chambertin is an enthralling overture to the Symphony of the Grands Crus. The air contains hints of all the themes played by the Pinot Noir down to Santenay, some majestic, others more subtle.

Gevrey-Chambertin, a king among wines, can only bend its knee before an emperor. Napoleon accepted this homage and remained faithful to it. The Count of Las Cases, in his Mémorial de Sainte-Hélène, noted that “For fifteen years the Emperor constantly drank the same wine, which he liked and which we believed was good for him”.

OUR PLOTS

Grape variety: 100% Pinot Noir

Surface: 2.3054 ha

Soil and subsoil: The mineral fraction is particularly varied, with a mixture of pure silt, clayey silt and deep clay. The bottom of the parcel is slightly calcareous, the top not at all.

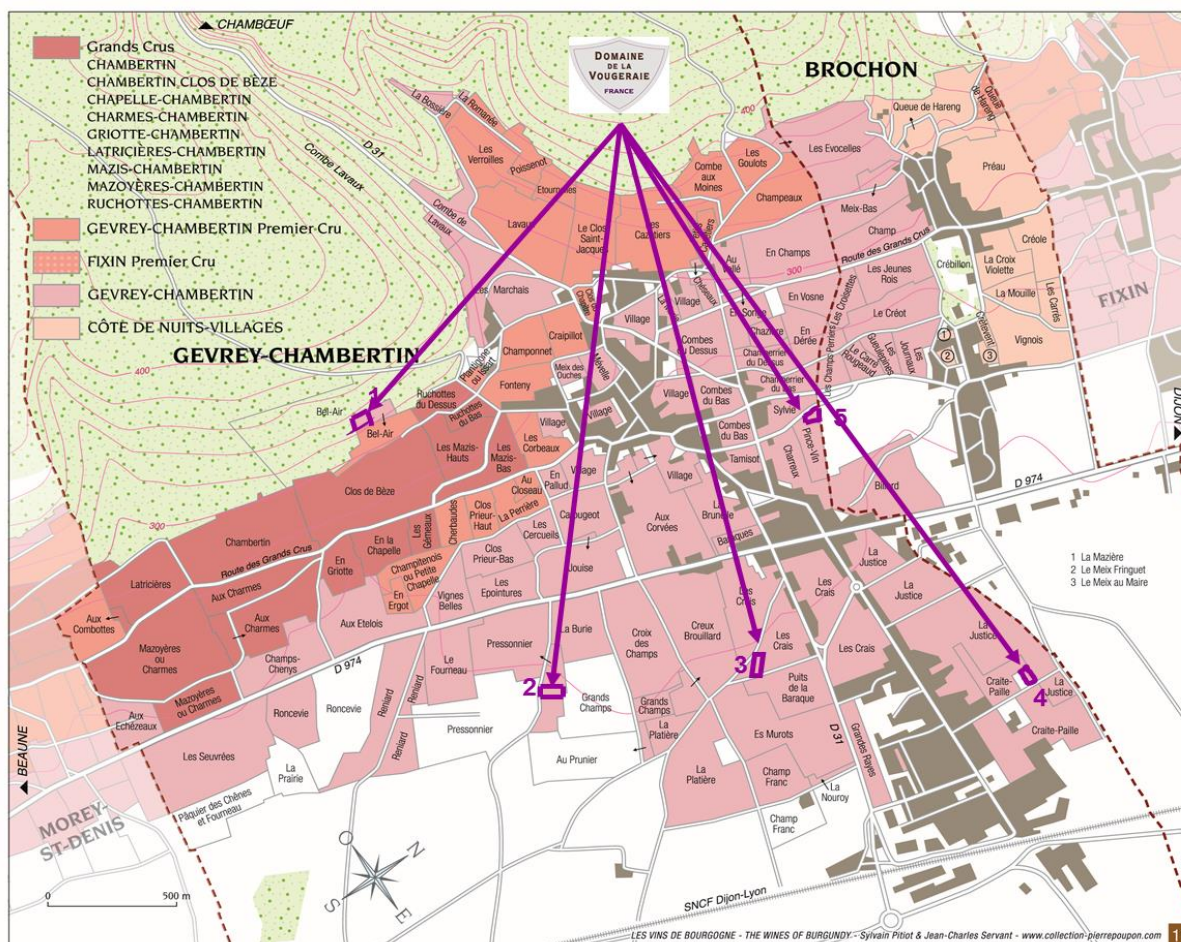
Planting density: 10 000 vines/ha

Rootstock: 80% massal selection and 20% of SO4.

Organic agriculture.

Training style: Guyot

Vineyard news: Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Suckers removed in spring.



CRAITE-PAILLE

Surface: 1.3797 ha

Geographical situation: flat parcel.

Exposure: East-facing.

Plantings: 1949/1950 1965/1966 1971/1972 1979/1980

ES MUROTS

Surface: 0,4682 ha

Geographical situation: flat parcel.

Exposure: East-facing.

Plantings: 1954/1955 1969/1970

GRANDES RAYES

Surface : 0.1779 ha

Plantings : 1988/1989

PINCE VIN

Surface: 0,1192 ha

Geographical situation: parcel in slope

Exposure: East-facing.

Plantings: 1971-1972

BEL AIR

Surface : 0.1589 ha

Plantings : 2012

CHAMPS PERRIERS

Surface: 0.07 ha

HARVEST

Harvest date: September 18th, 2019 (Flower day).

Selection: hand-sorted in the vineyard and on arrival in the winery.

Yield: 28.9 hl/Ha

VINIFICATION

Grapes not crushed and vatted by gravity.

No yeast addition.

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

Length of maceration: 22 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: 18 months

Type: in barrels.

Percentage of new barrels: 29%

Toasting: gentle and slow.

Source of wood: Cîteaux

All barrels racked.

Light and soft filtration. No fining.

BOTTLING

February 8th , 2021 for magnums (fruit day)

February 15th , 2021 for bottles (leaf day)

Limited to 4510 bottles and 200 magnums.