



GEVREY-CHAMBERTIN
LA JUSTICE
2018



FR-BIO-01
Agriculture France

“Two” the symbol of perfect balance is the number that best sums up this parcel. La Justice is two hectares located at the bottom of the village with two distinct terroirs. The alluvial “les graviers” gives very concentrated grapes of confirmed maturity, whereas the higher part yields a lighter style wine. The stronger characteristics of La Justice make this a wine to lay down.

HISTORY

At the foot of the Combe de 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 PARCEL

Geographic situation: Our Gevrey-Chambertin is assembled from several parcels which combine harmoniously. To the east of the village’s land lies La Justice, an ancient climat which, as wine critic Jacky Rigaux so rightly points out, lies on the centreline of the cone containing geological material which has fallen from the coomb over the millennia. Part of this cuvée comes from a neighbouring climat, Craite-Paille.

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. GEST compost.

Surface: 0,6695 ha

Geographical situation: flat parcel.

Exposure: East-facing.

Plantings: 1966

Grape variety: 100% Pinot Noir

Planting density: 10 000 vines/ha

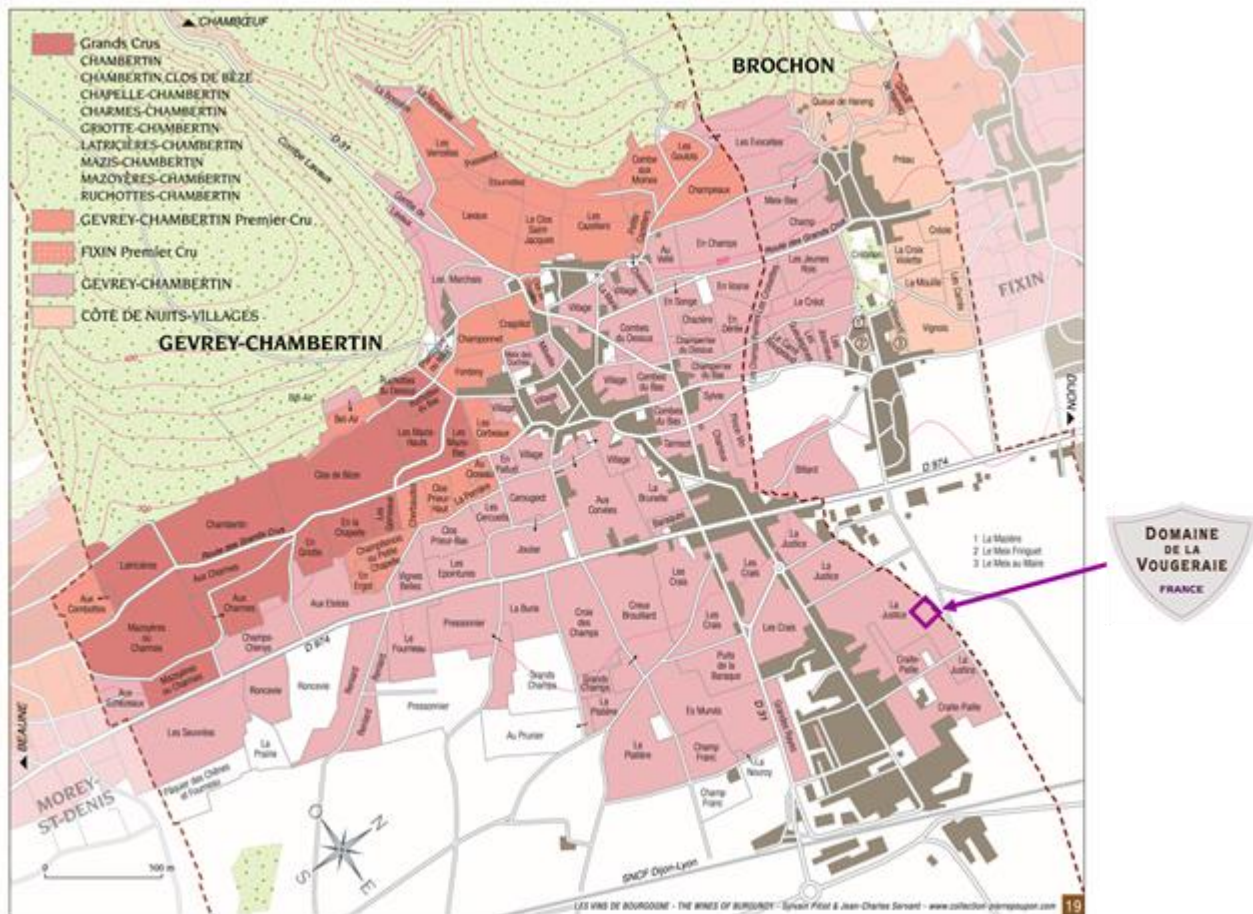
Rootstock: 80% of massal selection and 20% of SO4

Pest management since 1992

Organic agriculture. Received official approval ECOCERT® in 1999.

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.



HARVEST

Harvest date: September 26th, 2016. (flower day)

Selection in the vineyard and on arrival in the winery.

Yield: 36 hl/ha

VINIFICATION

58% of whole bunches, not crushed and vatted by gravity.

No yeast addition.

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

Length of maceration: 24 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 oak barrels.

Percentage of new barrels: 29%

Toasting: gentle and slow.

Source of wood: Cîteaux

Light and soft filtration. No fining.

BOTTLING

February 14th, 2018. (root day)

By gravity.

Limited to 3043 bottles.