



**GEVREY-CHAMBERTIN
LES EVOCELLES
2018**



FR-BIO-01
Agriculture France

This, the 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 in 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

Gevrey-Chambertin wine originates from the village of the same name, or the neighbouring locality of Brochon, which have identical terroirs. The original name, Les Brosselles, designated an area of scrubland, but long ago vines were planted and the name became Les Evocelles. It is Brochon's most exceptional and best-known climat, ideally located in the edge of a coomb near the top of the slope. Its exposure and location are often compared to Les Ruchottes-Chambertin, and indeed the two wild, unpretentious climats have strong resemblances. The remains of age-old walls run down the slope, intermingled with old murgers, which are piles of stones removed from the vines over the centuries by generations of winegrowers.

OUR PARCELS

Grape variety: 100% Pinot Noir

Soil and subsoil: clayey silt near the surface, pure silt beneath (Coteau Potot). Slightly calcareous (benefiting from the advantages of calcareous soil, without suffering from the drawbacks).

Pest management since 1992

Organic agriculture. Received official approval ECOCERT in 2001.

Surface: 3.134 ha

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.

Rootstock : 161-49

Graft { clonal : 165 and 828

{ robust vineplants : ATVB "fin" and GR01

Planting density: 13 600 vines/ha and 10 000 vines/ha

Geographical situation: parcel in slope.

LES EVOCELLES (Jeunes vignes)

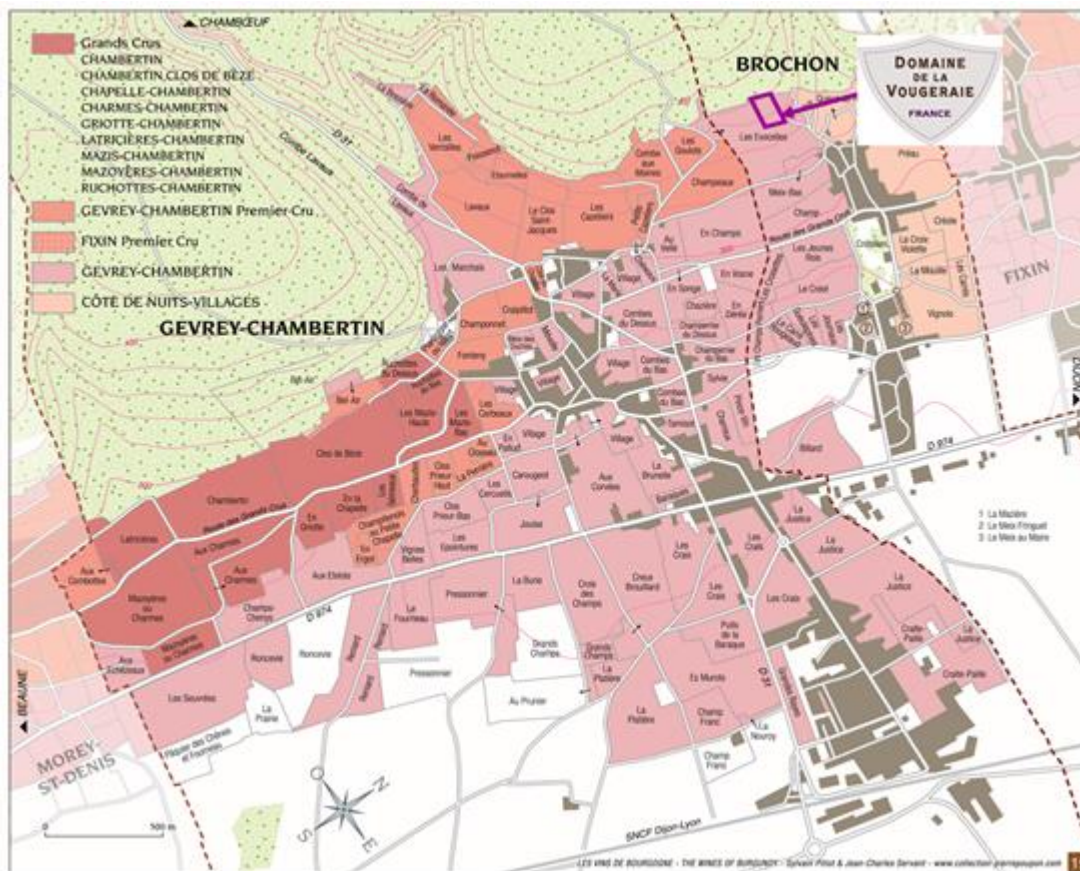
Surface: 1.236 ha

Plantings: 2011 and 2012

LES EVOCELLES (Vieilles vignes)

Surface: 1.898 ha

Plantings: in 1956 to 2010



HARVEST

Harvest date: September 30th, 2016 (fruit day), and 1st and 3rd 2016 (root day).

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

Yield: 24 hl/ha

VINIFICATION

44% of whole bunches, not crushed and vatted by gravity.

No yeast addition.

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

Length of maceration: 19 days.

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

Pressing with the vertical press.

AGEING

Length: 15 months on oak barrels and 1 month in stainless steel tanks

Type: in oak barrels.

Percentage of new barrels: 32%

Toasting: gentle and slow.

Source of wood: Citeaux forest

All barrels racked.

Soft filtration. No fining.

BOTTLING

December 12nd, 13th, 14th 2017. (root day)

By gravity.

Limited to 5258 bottles, 600 magnums and 10 Jéroboams.