

Domaine Denis Mortet

Une famille à Gevrey-Chambertin depuis 1956



BONNES MARES

Grand Cru

- CLIMAT* AND SOIL: our plot is located in the centre of the slope in the village of Chambolle-Musigny. The earth looks white and lies upon pure silt; the soil is pebbly and very chalky.
- TYPICALITY: It is a rather rich, masculine wine, giving flavours of black fruit and spices, making way for excellent freshness and length on the palate with a slightly chalky feel. Although this wine is quite charming when young, it will reveal all its potential after resting a long time in the cellar.

- * A Climat is a precisely delineated vine plot, with its own microclimate and specific geological conditions.
- AREA UNDER VINE: 0.35 of a hectare.
- AVERAGE AGE OF THE VINES: 70 years old.
- AVERAGE PRODUCTION: 800 bottles.
- GRAPE VARIETY: Pinot Noir.
- VINE GROWING: Single Guyot pruning, horse-drawn ploughing, neither fertilizers nor chemical weed killers are used, only organic soilenrichers.
- HARVESTS: hand-picked, placed in small plastic crates.

WINE-MAKING

Stringent sorting of the grape bunches, partly de-stemmed, alcoholic fermentation using only natural yeasts, pumping-over and cap-punching are carefully controlled.

MATURATION

18 months in oak barrels: 80% in new barrels, 20% in 1-wine barrels.

• AT ITS PEAK: 12-14 years

DOMAINE DENIS MORTET

5 RUE DE LAVAUX, 21220 GEVREY-CHAMBERTIN T. 03 80 34 10 05 contact@domaine-denis-mortet.fr