



DOMAINE DENIS MORTET

UNE FAMILLE À GEVREY-CHAMBERTIN DEPUIS 1956



BOURGOGNE

Cuvée de Noble Souche

- **CLIMAT* AND SOIL:** all the plots comprised in making this wine are situated in Daix, the Mortet family's native village, located to the north-west of Dijon. The vines are grown at an altitude of 400 metres. The bedrock is almost visible at surface level; the soils are brown and very chalky..
- **TYPICALITY:** the high altitude position of the plots used for making this wine explains that ripening of these grapes is always slower than for other plots of the estate. So the style is always lively when this wine is very young. Afterwards, deliciousness of fresh fruit is the main feature in the character of this fresh, pleasant Burgundy.

* A Climat is a precisely delineated vine plot, with its own microclimate and specific geological conditions.

• **AREA UNDER VINE:** 1 hectare.

• **AVERAGE AGE OF THE VINES:**
35 years old.

• **AVERAGE PRODUCTION:**
7 500 bottles.

• **GRAPE VARIETY:** Pinot Noir.

• **VINE GROWING:** Single Guyot pruning, mechanical ploughing, neither fertilizers nor chemical weed killers are used, only organic soil-enrichers.

• **HARVESTS:** hand-picked, placed in small plastic crates.

• **WINE-MAKING:** stringent sorting of the grape bunches, partly destemmed, alcoholic fermentation using only natural yeasts, pumping-over and cap-punching are carefully controlled.

• **MATURATION:** 118 months in oak barrels; 20% in new wood.

• **AT ITS PEAK:** 3-5 years

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