



DOMAINE DENIS MORTET

UNE FAMILLE À GEVREY-CHAMBERTIN DEPUIS 1956



CHAMBERTIN *Grand Cru*

• **CLIMAT* AND SOIL:** the most renowned of the Great Growths of the village, near to the Grisard Valley, this vine plot is less steep than *Clos de Bèze* and colder. Situated facing the sun as it rises, the amount of sunshine here is ideal. At the top of the slope, the soils are white and marly, thus slowing down the vine's growth cycle. At the bottom of the slope, the soils are a mixture of marl and limestone, with superb, very brown clay. All of this is covered with scree and a relatively shallow layer of silt. Nestled halfway up the slope with excellent drainage, it is the choice terroir for Pinot Noir. The combination of top and bottom gives rare balance to this Chambertin.

• **TYPICALITY:** Like all fine wines, it remains very closed when young. But as soon as we first taste it, we can sense all its potential and instant refinement on the palate: extremely elegant, fleshy, with silky tannins and a mineral texture that marks this wine from start to finish. Time will provide it with all its complexity.

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

• **AREA UNDER VINE:**
0.15 of a hectare.

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

• **AVERAGE PRODUCTION:**
750 bottles.

• **GRAPE VARIETY:** Pinot Noir.

• **VINE GROWING:** Single Guyot pruning, horse-drawn 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 de-stemmed, alcoholic fermentation using only natural yeasts, pumping-over and cap-punching are carefully controlled.

• **MATURATION**

18 months in oak barrels: 100% in new barrels.

• **AT ITS PEAK:** 12-14 years

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