



DOMAINE DENIS MORTET

UNE FAMILLE À GEVREY-CHAMBERTIN DEPUIS 1956



CLOS-DE-VOUGEOT *Grand Cru*

- **CLIMAT* AND SOIL:** situated at an altitude of 240 metres, in the lower part of the plot, the brown-coloured soil originating from Tertiary era formation is deep and marly, with a high concentration of clays and fine silt.
- **TYPICALITY:** dense et terrien, il dévoile des arômes de griotte et de cerise fraîche qui persistent dans une longue finale. Il monte en puissance avec le temps, devient toujours plus ciselé et soyeux. La classe d'un grand vin de garde.

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

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

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

• **AVERAGE PRODUCTION:**
1 500 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 de-stemmed, alcoholic fermentation using only natural yeasts, pumping-over and cap-punching are carefully controlled.

• **MATURATION**

18 months in oak barrels: 70% in new barrels, 30% in 1-wine barrels.

• **AT ITS PEAK:** 12-14 years

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