



DOMAINE DENIS MORTET

UNE FAMILLE À GEVREY-CHAMBERTIN DEPUIS 1956



ÉCHÉZEAUX *Grand Cru*

- **CLIMAT* AND SOIL:** our plot of vines is situated in the place named *En Orveaux*, adjoining *Musigny*. In the southern part of the plot, the soil is deep and made up of clay, with a low content of limestone, whereas the northern part is comprised mainly of limestone rocks.
- **TYPICALITY:** it is a wine with full body, which reveals flavours of small, fresh fruit that persist in a long finish. There is a good presence of delicious tannin: all its potential remains to come after a few years of ageing.

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

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

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

• **AVERAGE PRODUCTION:**
500 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: 80% in new barrels, 20% in 1-wine barrels.

• **AT ITS PEAK:** 10-12 years

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