



DOMAINE DENIS MORTET

UNE FAMILLE À GEVREY-CHAMBERTIN DEPUIS 1956



GEVREY-CHAMBERTIN *1^{er} Cru Les Champonnets*

- **CLIMAT* AND SOIL:** situated at the foot of the *Lavaux-Saint-Jacques* hillside, the soils here are deep, with a high content of clay. This plot is influenced by the cold air of the Lavaux Valley.
- **TYPICALITY:** its position close to *Lavaux-Saint-Jacques*, gives a fruity, fresh wine with excellent structure. The cold factor of the valley bestows this wine with superb length on the palate.

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

• **AREA UNDER VINE:**
0.30 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: 50% in new barrels, 50% in 1-wine barrels.

• **AT ITS PEAK:** 8-10 years

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