



DOMAINE DENIS MORTET

UNE FAMILLE À GEVREY-CHAMBERTIN DEPUIS 1956



GEVREY-CHAMBERTIN

1^{er} Cru Lavaux-Saint-Jacques

• **CLIMAT* AND SOIL:** this plot of vines faces fully south, on a steep slope. At the top of the slope, the soil is poor and pebbly, with rock at a depth of 25 centimetres. At the bottom of the slope, the soil is also pebbly, but deeper and with more clay.

The vines benefit from a maximum amount of sunshine during the day. Thanks to the proximity of the valley, temperatures at night are very cool. This contrast in temperatures suits Pinot Noir very well

• **TYPICALITY:** very complex, long and deep, it needs time to open up. But when it is ready, it possesses every quality: a tightly-knit, velvety smooth texture, ripe, elegant fruitiness and an almost never-ending finish.

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

• **AREA UNDER VINE:**
1.20 hectare.

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

• **AVERAGE PRODUCTION:**
6 000 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:** 10-12 years

DOMAINE DENIS MORTET

5 RUE DE LAVAU, 21220 GEVREY-CHAMBERTIN

T. 03 80 34 10 05

contact@domaine-denis-mortet.fr