

Domaine Denis Mortet

Une famille à Gevrey-Chambertin depuis 1956



MAZIS-CHAMBERTIN

Grand Cru

- CLIMAT* AND SOIL: ideally positioned halfway up the slope and standing against *Chambertin Clos-de-Bèze*, our plot of vines lies on limestone rock and a fine layer of marly soil with a high content of stones and gravel.
- TYPICALITY: this Great Growth wine opens up very easily as soon as maturation is finished and gives hints of small red fruit, with extremely mature tannins and a long, fresh finish.

- * 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: 70 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 soilenrichers.
- 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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