

Domaine Denis Mortet Chambertin Grand Cru

ABOUT THE ESTATE

- Domaine Denis Mortet, in the family since 1956, is now run by Arnaud Mortet, who took over in 2006 after his father Denis' death.
- While continuing his father's legacy, Arnaud has also made changes of his own, including more traditional techniques both in the vineyard and in the cellar.
- Vinification is done almost exclusively by hand, including the use of horses to plow all the 1er and Grand Crus.
- After hand harvest, the grapes see a strict selection in the cellar and are made in a very non-interventionist fashion. They are bottled unfinned and unfiltered.
- Arnaud's wines are regularly praised for their outstandingly precise nature and the future of this estate is in excellent hands.

APPELLATION

Chambertin Grand Cru

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic

SOIL

White and marly at the top of the hill, then marly-limestone with brown clay at the bottom, all covered with a layer of scree and fine silt

VINEYARDS & VITICULTURE

Close to the south of Combe Grisard, Chambertin is one of the most famous Grand Crus. It is not as steep as Clos de Bèze and has a cooler climate. Facing east, it benefits from perfect sunshine. From a 0.15 hectare parcel, it is situated on the middle of the slope with excellent drainage. No chemicals have been used since 1996, and the land is ploughed by horses to avoid soil compaction. Arnaud employs a traditional pruning system with simple guyot training and practices green harvesting. Trimming and trellising are done by lightweight tractors.

HARVEST & VINIFICATION

The grapes are harvested into small plastic crates and undergo triple sorting upon arriving at the estate. 50% whole bunch fermentation. Arnaud tastes everything daily during vinification using native yeasts. The wine is aged in 100% new oak barrels, from Tonnelleire François Frères, for 18 months on fine lees and is racked into stainless vats for the last six months of élevage.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL

