

## Domaine Denis Mortet Chambolle-Musigny 1er Cru Aux Beaux Bruns

### 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

Chambolle-Musigny 1er Cru

### SUB-REGION

Côte de Nuits

### GRAPE VARIETY

100% Pinot Noir

### FARMING

Sustainable, Organic

### SOIL

Light and chalky, rich in white marl with a thin layer of pebbles on the surface

### VINEYARDS & VITICULTURE

From a 0.23 hectare of parcel situated on the lower part of the village and facing east. 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. Arnaud partly destems the fruit (he uses whole cluster fermentation with old vines) and tastes everything daily during vinification using native yeasts. The wine is aged in oak barrels (60% new, 40% one-year-old, from Tonnelleire François Frères) for 18 months on the fine lees and is racked into stainless vats for the last six months of élevage.

### ALCOHOL BY VOLUME

13.5

### PACK SIZE

6x750mL

