

## Domaine Denis Mortet Clos de Vougeot 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

Clos de Vougeot Grand Cru

### SUB-REGION

Côte de Nuits

### GRAPE VARIETY

100% Pinot Noir

### FARMING

Sustainable, Organic

### SOIL

Originating from the Tertiary Era, the soil is deep and marly with a high concentration of clays and fine silt

### VINEYARDS & VITICULTURE

From a 0.32 hectare parcel situated at an altitude of 240 meters in the lower part of the vineyard. 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 oak barrels (50% new, 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

13.0

### PACK SIZE

6x750mL

