

## Domaine Denis Mortet Echézeaux 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

Echézeaux Grand Cru

### SUB-REGION

Côte de Nuits

### GRAPE VARIETY

100% Pinot Noir

### FARMING

Sustainable, Organic

### SOIL

In the southern part, the soil is deep and made up of clay with a low content of limestone; the northern part is mainly limestone rocks

### VINEYARDS & VITICULTURE

From a 0.25 hectare plot, the vines are situated in En Orveaux, adjoining Musigny. Farmed since 2016 en métayage, shared with Christophe Roumier.

### 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 (80% new, 20% one-year-old, from Tonnelleire François Frères) for 18 months on fine lees and is racked into stainless vats for the last month of élevage.

### ALCOHOL BY VOLUME

13.5

### PACK SIZE

6x750mL