

Domaine Denis Mortet Gevrey-Chambertin 1er Cru Les Champeaux

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

Gevrey-Chambertin 1er Cru

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic

SOIL

Bedrock is close to the surface, showing purple-colored veins. Pebbly topsoil, about 20-30 cm deep

VINEYARDS & VITICULTURE

From four separate parcels that total 0.41 hectares, Champeaux comes from the ancient Gaulois word for field. 60-80 year-old vines. No chemical materials have been used since 1996. Arnaud employs a traditional pruning system with simple guyot training. The land has been ploughed by horses for over ten years to avoid soil compaction. Trimming and trellising are done by lightweight tractors. Green harvest is done in adaption to the needs of each parcel to maintain the best leaf to fruit ratio.

HARVEST & VINIFICATION

The grapes are harvested into small plastic crates and undergo triple sorting upon arriving at the estate. 30-40% whole bunch fermentation. Arnaud tastes everything daily during vinification using native yeasts. The wine is aged in oak barrels (20% new, from Tonnelleire François Frères) for 18 months on fine lees and is racked into stainless vats for the last couple months of élevage.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL

