MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

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 unfined 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 uses 33% whole bunch fermentation and 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 month of elevage.

ALCOHOL BY VOLUME
13.5

PACK SIZE
3x750mL