

Domaine Denis Mortet

Gevrey-Chambertin 1er 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

Gevrey-Chambertin

SUB-REGION

Côte de Nuits

GRAPE VARIETY

100% Pinot Noir

FARMING

Sustainable, Organic

SOIL

Shallow pebbly topsoil over bedrock.

VINEYARDS & VITICULTURE

From a mix of vines up to 50 years of age. No chemical materials have been used since 1996. Arnaud employs a traditional pruning system with simple guyot training. The land is ploughed by horses to avoid soil compaction. Trimming and trellising are done b

HARVEST & VINIFICATION

The grapes are strictly sorted, undergoing triple sorting upon arriving at the estate. Arnaud uses 100% whole cluster with only pedicels and tastes everything every day during vinification. The wine is gently pumped over but hardly punched down to avoid extraction. The wine is aged in oak barrels, all used from Tonnelleire François Frères, for 18 months on fine lees and is racked into stainless vats for the last months of élevage.

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL