

Domaine Denis Mortet Gevrey-Chambertin 1er Cru Les Champonnets



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 unfiltered 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 - Lutte Raisonnée

SOIL

Chalk, clay, gravel

VINEYARDS & VITICULTURE

Les Champonnets sits at the bottom of Clos Saint-Jacques. Average vine age of 40 years.

HARVEST & VINIFICATION

The grapes are strictly sorted and undergo triple sorting upon arriving at the estate. Arnaud destems 100% of his fruit and tastes everything every day during vinification. The wine is aged in oak barrels (100% new, from Tonnelleire François Frères) for 18 months on fine lees and is raked into stainless vats for the last couple months of élevage.

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL