

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 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

Deep, with a high clay content

VINEYARDS & VITICULTURE

Les Champonnets comes from a 0.30 hectare plot and sits at the bottom of Clos Saint-Jacques. This site is influenced by the cold air of the Lavaux Valley.

HARVEST & VINIFICATION

50% whole cluster fermentation using mainly pedicels. Aged 18 months (25% new).

ALCOHOL BY VOLUME

13.0

PACK SIZE

6x750mL