



# DOMAINE HUGUENOT

## GEVREY-CHAMBERTIN "LES CRAIS" 2017



Gevrey-Chambertin, grown at the northern end of the Côte de Nuits, was Napoleon's favorite wine (he took it with him even to the battlefield). Of the forty Grands Crus of Burgundy, nine belong to the appellation Gevrey-Chambertin (such as Chambertin-Clos-de-Bèze and Griottes-Chambertin). The classic style is typically deeper in color and more structured than most red Burgundy and the best wines can develop into the most complete and long-lived Pinot Noir in the world. The climat "Les Crais" (or "Chalk") is located in and around the village of Gevrey, here, to the south of the appellation, wines tend to be more fragrant due to the highest concentration of gravel in the soil.

Wine-growers since 10 generations, the Huguenot family own the estate, based in Marsannay-la-Côte, since after the French Revolution in 1790. Certified organic since 2013, their path started in the 1990s when they banned the used of pesticides and herbicides and started ploughing their soil. Focused on the quality of the grape, harvest is made exclusively by hand in small cases, grapes are sorted carefully and brought into the vats by gravity to respect the integrity of the fruit. Winemaking is made with a lot of patience and delicacy to preserve the finesse of the fruit and the Terroir intensity.

### SOIL TYPE \_\_\_\_\_

Climat "Les Crais". Located on the bottom the village of Gevrey on rockslides. Clay and marl rich with fossil and seashell. Lots of stones of chalk on the top soil mixed with small gravelly alluvial deposit.

### VARIETAL \_\_\_\_\_

100% Pinot Noir. 60 years-old

### CULTURE \_\_\_\_\_

Organic certified since 2013. Traditional working of the soil. No use of pesticide, herbicide or phytosanitary produce. Preventive treatments with horsetail and nettle biodynamic preparations to strengthen the plant. Disbudding and leaf thinning are implemented to lower the yield and give the grapes some space to optimize the maturity and the sanitary conditions.

### VINIFICATION \_\_\_\_\_

Cold-maceration before fermentation of 10 days to extract the genuine fruit. Fermentation in concrete vats for about 15 days. 15 months ageing in 400l French oak barrels (50% new and 50% 1-year-old).

### TASTING NOTES \_\_\_\_\_

Aromatic and quite expressive it displays aromas of wild red cherry and rose petal. Silky and supple personality characteristic to the south slopes. The finish shows delicate spicy notes and an inviting lively backbone.

*Other wines from the same estate:  
Fixin "Petits-Crais" 2017*

