



## DOMAINE JOBLLOT

### GIVRY 1ER CRU "CLOS DU CELLIER AUX MOINES" 2019



Juliette took over the family estate in 2010, becoming the 4th generation of vintner at the helm this 34 acres estate in the Côte Chalonnaise. Her dad, Jean-Marc, made a mini-revolution in the 1980s and 1990s, initiating the renaissance of this sub-region of Burgundy. This appellation, known for its rustic approach, became a breeding ground for exciting discoveries and is now the place in the whole region where to find the best bargains.

At the estate, the approach is genuine and focused on the optimum ripeness of the fruit while preserving a bright freshness and approachability even young. They replanted less productive clones, use short pruning to lower the weight of harvest, plough the soil traditionally and banned the use of fertilizer, they use exclusively organic practices even though not certified. In the cellar the winemaking approach is promoting simplicity, fermentations and 15 days maceration are made in stainless steel vats with no contact with oxygen to lower the use of SO2, ageing are made in French oak barrels with a maximum of 70% of new barrels each year.

Over the years, Jean-Marc and now Juliette, installed Joblot wines as the flagship of the Côte Chalonnaise, a lot of specialist even arguing that they equal those of the Côte de Nuits.

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

The 1er Cru "Clos du Cellier aux Moines", is south exposed gently steep slope whose soil is made of fine marl on a rich subsoil of active limestone. With the "Clos Servoisine" it is considered the nicest 1er Cru of Givry.

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

100% Pinot Noir. 35 years-old vines. Less productive clones.

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

Short pruning to lower the weight of harvest, traditional ploughing of the soil and no use of fertilizer, they use exclusively organic practices even though not certified. Strict Disbudding in June and Grape removing in July to lower the yields. Manual harvesting with accurate sorting in the vines.

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

Grapes are destemmed. 15 days fermentation and maceration in stainless steel with native yeasts. 2 punching of the cap per day. Blend of "Jus de presse" and "jus de goutte". 1 year ageing in 65% new and 35% 1 year-old French oak barrels. Light filtration before bottling.

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

Notes of spicy cherries and blackberries. Medium to full-bodied texture. More concentrated and more powerful than the supple Servoisine. Lavish core of dark, sappy fruit.



*Other wines from the same estate:  
Givry 1er Cru "Servoisine"*