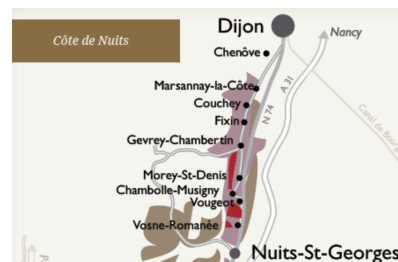




DOMAINE HUGUENOT GEVREY-CHAMBERTIN 2020



Here starts the "Champs-Élysée" of the Côte-de-Nuit with the mythical Gevrey-Chambertin and its record 9 Grand Crus, Le Chambertin & Clos de Bèze as flagship, and 26 Premier Crus. Producing only Pinot Noir in both side of the alluvial fan of the Lavaux "combe", it is bordered by Fixin to the North and Morey-Saint-Denis to the south. The red slit-alluvial subsoil, which brings finesse and elegance, mixed with limestone rock slides and clay, which brings body and strength, delivers exceptional Pinot Noir from the simple Gevrey to the Grand Cru level with remarkable complexity and regularity.

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 2019, their path started in the 1990s when they banned the use 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 _____

Blend of four lieu-dit the most representative of the appellation. Complex soils of alluvium, limestone rocks, sandy marls & limestone "à entroques", fossil-rich limestone from the old Bajocian (mid-Jurassic) sea.

VARIETAL _____

100% Pinot Noir. 40-60 years-old

CULTURE _____

Organic certified since 2019. Traditional working of the soil. No use of pesticide, herbicide or phytosanitary produce. Harvest by hand in cases. Sorting in the vineyard and in a sorting table at the winery.

VINIFICATION _____

Fermentation in concrete vats with 20 days of maceration. 12-15 months ageing in 400l old French oak barrels with "medium +" toast.

TASTING NOTES _____

Well-defined perfumy nose dominated by dark cherries and violet. The palate is medium-bodied with sappy red fruit and a touch of spice on the finish. Fresh and vibrant minerality with subtle chalky notes in the background.

Other 2020 from the same estate:

Fixin Blanc & Rouge, Marsannay Blanc & red, Marsannay Champs-Perdrix

