

## Domaine Denis Mortet Gevrey-Chambertin 1er Cru Les Champeaux

### 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

Bedrock is close to the surface, showing purple-colored veins. Pebbly topsoil, about 20-30 cm deep

### VINEYARDS & VITICULTURE

From four separate parcels that total 0.41 hectares, Champeaux comes from the ancient Gaulois word for field. 60-80 year-old vines.

### HARVEST & VINIFICATION

30-40% whole cluster fermentation with only the pedicels. Aged 18 months in barrel (20% new).

### ALCOHOL BY VOLUME

13.5

### PACK SIZE

6x750mL

