

Domaine Denis Mortet

Gevrey-Chambertin 1er Cru Lavaux Saint-Jacques

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

The top of the slope is poor and pebbly, with rock at a depth of 25 cm; pebbly at the bottom of the slope, but deeper and with more clay

VINEYARDS & VITICULTURE

The Lavaux St-Jacques vineyard, with its southern exposure, is tucked into the Combe Lavaux and consists of five parcels totaling 1.2 hectares - an enormous holding by Burgundian standards. No chemicals have been used since 1996, and the land is ploughed by horses to avoid soil compaction. Arnaud employs a traditional pruning system with simple guyot training and practices green harvesting. Trimming and trellising are done by lightweight tractors.

HARVEST & VINIFICATION

The grapes are harvested into small plastic crates and undergo triple sorting upon arriving at the estate. 40% whole bunch fermentation. Arnaud tastes everything daily during vinification using native yeasts. The wine is aged in oak barrels (30% new, from Tonnelleire François Frères) for 18 months on fine lees and is racked into stainless vats for the last six months of élevage.

ALCOHOL BY VOLUME

13.5

PACK SIZE

6x750mL

