

Gevrey-Chambertin En Champs 2019

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TASTING NOTES

The brilliant red color offers ruby reflections. The nose expresses all the concentration of its terroir: small black fruits, notes of sweet spices enhanced by some roasted notes. On the palate, this wine reveals a dense, concentrated substance with a pleasant tension on the finish.



ORIGIN

Gevrey-Chambertin is a large town located at the northern end of the Côte de Nuits. It boasts one of the largest surface areas under vine with no fewer than 330 hectares under production. The vines are planted at altitudes of between 240 and 280 metres. The soil is limestone-based with a high proportion of clay marlstones from the scree of the Combe de Lavaux, giving power and roundness to the wines. "En Champs" is located north of the appellation, on the hillside of Brochon which produces some of the most beautiful Gevrey-Chambertin villages.

VITICULTURE

Grape variety: pinot noir
Soils: fairly lean and made up of sandy marls.
Orientation: East
Surface area under vine: 0.1621 ha
Pruning: Guyot system
Yield: 41 hL/ha
Average age of the vines: 90 years old.

VINIFICATION

Harvest date: 23 September 2019.
The grapes were sorted a first time in the vineyard and a second time on the sorting table when they arrived at the winery.
At the winery: the grapes were 100% destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted 14 days including 3 days cold (12 ° C): Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. 1 punching of the cap.

GEVREY-CHAMBERTIN

EN CHAMPS



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 15 months with no racking using a proportion of 33% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling in February 2021, the wine was very gently filtered before being bottled using gravity.

Number of bottles: 491 bottles and 200 magnums.

VINTAGE

A legendary vintages?

According to Grégory Patriat, this second harvest at the Ursulines winery will go down as a legendary vintage just like 1969, 1979, 1999, 2009, and 2019, because the concentration in the wines is very high indeed. Years with drought and low yields are always great vintages in Burgundy. We had some new premier crus come online last year, with three in Chambolle-Musigny, one in Gevrey-Chambertin, and one in Nuits-Saint-Georges; Le Clos des Argillères. Furthermore, we revived our tradition of producing white wines in villages better known for their reds, with a white Fixin.

Ageing potential: 7 years and more.



JEAN-CLAUDE BOISSET