

Gevrey-Chambertin Les Murots 2019

The name has prestigious overtones, and the place itself is about as noble as they come. To say the least, Gevrey-Chambertin is where the the real Burgundy Grands Crus begin...

TASTING NOTES

The color is dark garnet. The nose exhales very fruity aromas, on black cherry, as well as peppery notes. On the palate, this delicious wine is silky. It is marked by a slightly peppery 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. "Les Murots" is located on the lower slope of the village of Gevrey-Chambertin, on a soil composed of very poor scree gravel. The yields are naturally very low (30-35hL / ha) and the berries are very concentrated each year.

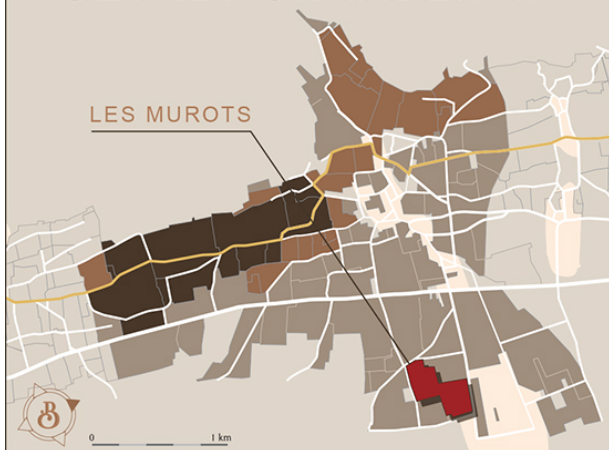
VITICULTURE

Grape variety: pinot noir
Soils: thin and poor composed of scree gravel.
Orientation: East
Surface area under vine: 0.2327 ha
Pruning: Guyot system
Yield: 48 hL/ha
Average age of the vines: 50 years old.

VINIFICATION

Harvest date: 23 September 2019.
The grapes were handpicked. They were sorted a first time in the vineyard and again on the sorting table when they arrived at the winery.
At the winery: The grapes were 100% destemmed and were gravity-fed into tanks. Maceration lasted a total of 16 days including 3 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. 4 punchings of the cap.

GEVREY-CHAMBERTIN



JEAN-CLAUDE BOISSET

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AGEING

Maturation: aged on the lees for 15 months with no racking using a proportion of 40% new French oak barrels.
Barrels: French oak barrels that had been toasted at low temperatures for a long time to impart a very delicate touch of oak to the wine.

BOTTLING

Bottling: The wine was bentonite fined and very gently filtered before being bottled using gravity in February 2021.
Number of bottles: 1,490.

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