

# Gevrey-Chambertin Les Murots 2018

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 red. The nose exudes very fruity aromas, on black cherry, as well as very floral notes. On the palate, this elegant and fresh wine is marked by a very good length.



## 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: 49 hL/ha

Average age of the vines: 50 years old.

## VINIFICATION

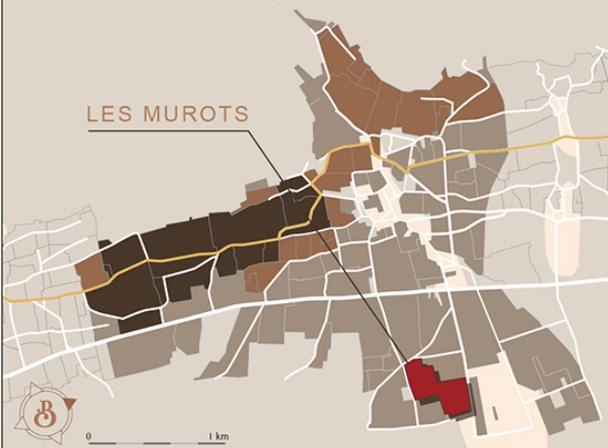
Harvest date: 14 September 2018.

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 50% destemmed and were gravity-fed into tanks. Maceration lasted a total of 17 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). Vinification without sulfur. No punching down, only pumping over.

## GEVREY-CHAMBERTIN

LES MUROTS



JEAN-CLAUDE BOISSET

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## AGEING

Maturation: aged on the lees for 14 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 December 2019.  
Number of bottles: 1,579.

## VINTAGE

2018, abundance and excellence  
After a winter that was almost too mild, the vintage was notable for two contrasting periods. Spring was sunny and totally devoid of frost, despite some localized episodes of hail, which had major impact on certain plots on the Côte de Nuits, which were hit in June. Then the summer was dry and hot, blocking the ripening process in places. Picking began early, with exceptionally abundant fruit in tip-top condition, offering the potential for some very fine wines. Ageing potential: 10 years and more.



JEAN-CLAUDE BOISSET