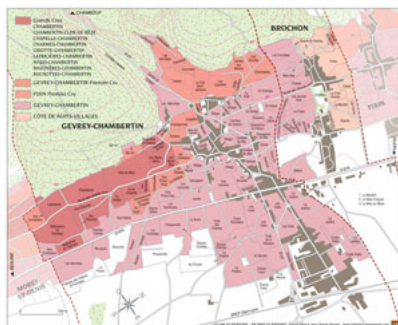




JEAN-CLAUDE BOISSET

GEVREY-CHAMBERTIN "Les Jeunes Rois" 2010



Varietal

100% Pinot Noir

Origins

This wine's name evokes prestige. Gevrey-Chambertin is one of the noblest places in Burgundy and marks the true beginning of Burgundy's Grands Crus... 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 less than 330 hectares under production, of which 82 are planted with Premiers Crus. 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. The "Jeunes Rois" vineyard is located north of Gevrey-Chambertin, on the famous slope of Brochon.

Vineyard selection and management

This wine comes from vineyards which have been carefully chosen based on strict requirements: old vines which naturally produce fewer grapes and more importantly, small grapes. These small bunches always guarantee good concentration of the future wine. Vine-growing techniques are also very particular: limited yields due to severe de-budding, green harvest if needed, working of the soil, absence of fertilizers, environmentally friendly pest management which respects beneficial wildlife.

Vinification and maturing

Harvest date: 29th of September, manual harvest using perforated 20kg crates. A first sorting in the vines followed by a second on the sorting table upon reception in the winery.

In the winery: Grapes 100% destalked but uncrushed, put into vats using gravity. Total maceration lasted 23 days including one week of cold maceration (12°C). Fermentation using uniquely indigenous yeasts (no oenological additives such as enzymes or tannins). Infrequent pigeages (eight maximum).

In the cellar: 15 months on the lees without racking off, 50% new barrels made from French wood, lengthily toasted for very delicate oaking.

Bottling: Using gravity. Wines very slightly filtered but unfiltered. 600 bottles produced 75cl.

Tasting notes

Colour: Fairly sustained, with garnet reflections.

Nose: Delicate with floral notes like rose.

Mouth: Very refined and distinguish, very fine tannins, very long on the mouth.

Ageing potential

10 years and more

Jean Claude BOISSET



GEVREY-CHAMBERTIN "Les Jeunes Rois" 2010



JEAN-CLAUDE BOISSET

Vintage : 2010

Though the vintage didn't seem very promising at the end of the summer, 2010 ended up being one of the finest classic vintages in the last fifteen years! Firstly, a severe frosting episode on December, 20th seriously damaged the vines, and then a long, drawn-out flowering in the spring caused further loss. The summer was not very hot, but fortunately, a sunny and warm month of September allowed the grapes to reach optimum maturity. This phenomenon was also accentuated by the low yields. About the end of September, our window of opportunity for harvesting appeared to be very short due to a worsening of the weather conditions. So, we began picking on the 20th of September in the Côte de Beaune and on the 25th in the Côte de Nuits. Finally, the grapes were carefully sorted at the winery (with an additional loss of 5 to 15% of the harvest, depending on the appellations) meaning that though quantities were already very low, we put the stress on having the best quality. The resulting wines are pure, harmonious, rich and well-suited for cellaring. Some reds from the Côte de Beaune are showing even better than the 2009 ones. Given the circumstances, we couldn't have hoped for better results...

Rewards

2013 - Guide des Meilleurs Vins de France - 15,5 / 20