

Jane Eyre,
Gevrey-Chambertin 2014
Côte de Nuits, Burgundy, France

Jane Eyre



Grape Varieties	100% Pinot Noir
Winemaker	Jane Eyre-Renard
Closure	Natural Cork
ABV	13%
Acidity	5.75g/L
Wine pH	3.39
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Jane Eyre is originally from Melbourne. In 1998, she was working as a hairdresser when she asked a customer, who happened to be the wife of wine writer Jeremy Oliver, if she knew of any wineries where she could do work experience. The Olivers recommended Burgundy, which has since been an inextricable part of Jane's life. She went on to gain experience working with Cullen in the Margaret River, Felton Road and Ata Rangi in New Zealand and Ernie Loosen in the Mosel. Based in Burgundy since 2004, she has successfully established her 'micro-négociant' business at a small winery in Cisse. Jane was named 'Négociant of the Year' in the Revue des Vins de France 2021, a true testament to Jane's talent and determination, she is the first woman to be awarded the title.

VINEYARDS

Jane Eyre's wines remind you of where they come from, deftly crafted to show a balance of minerality, savoury tones, and purity of red fruit characters. With a network of grower friendships that only comes from living there, Jane has both the charm and the skills to secure parcels of fruit that beautifully showcase the complex and alluring sub-regions of Burgundy. The sourced grapes are grown on soils of limestone base with marl, clay, schist and granite.

VINTAGE

Never has the phrase 'all's well that ends well' rung so true as in the case of the 2014 Burgundy vintage. Devastating hailstorms in June were followed by a cold and rainy August, where temperatures struggled to reach 20°C. These conditions meant that the threat of rot, under-ripe grapes and another low-yielding vintage hung over the growers. Just as all hope was fading, September was bathed in sunshine and rescued the 2014 vintage from the brink of disaster.

VINIFICATION

Time in the vineyard and a minimum intervention approach in the winery is the hallmark of Jane Eyre's winemaking style. Small parcels of low yielding fruit are 100% handpicked and destemmed. Indigenous yeast fermentation takes place in stainless steel tanks where a combination of gentle pump overs and punch downs are employed as needed. The wine is matured in 100% French oak barriques, 16% of which is new. The wines are racked only once before bottling them unfinned and unfiltered.

TASTING NOTES

Jane's Gevrey-Chambertin is an impressive expression of this prime cru of the Côte de Nuits. The nose has mild cherry aromas and slightly meaty, wild savoury characters with some trademark earthy Gevrey notes. The wine is well balanced and accessible with a lovely dark cherry fruit on the palate, fine grainy tannins and a lasting finish.