

Gevrey-Chambertin 1er Cru `Les Corbeaux` 2015

Côte de Nuits, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Jane Eyre-Renard
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl, 150cl
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

With a network of grower friendships that comes from living in Burgundy, Jane has secured parcels of fruit that showcase the different appellations of the Côte d'Or. The Pinot Noir is from 'Les Corbeaux', a Premier Cru vineyard at the northern end of the Gevrey-Chambertin Grand Cru slope. 'Les Corbeaux' is located next to Mazis-Chambertin Grand Cru and as such, is known for producing complex and powerful wines. The vines are 50 years old and grow on limestone and clay soil. These grapes are from the same grower as Jane's Gevrey Chambertin Villages.

VINTAGE

2015 was overall a good year with moderate rainfall followed by warm temperatures to aid ripening. A mild, wet winter replenished water reserves which was much needed given the hot, dry summer that followed. A few inches of rain in June, followed by a further inch or so in August, were critical to refresh the vineyards and ensure even ripening.

VINIFICATION

Time in the vineyard and a minimum intervention approach in the winery are the hallmarks of Jane Eyre's winemaking style. The small parcels of low-yielding fruit were hand harvested and partially destemmed, with 20% being whole-bunch pressed. Fermentation with indigenous yeasts took place in stainless steel tanks where a combination of gentle pump overs and punch downs were employed as necessary. The wine was matured in 100% French oak barriques, 30% of which were new, for 14 months. The wine was racked only once before it was bottled unfined and unfiltered.

TASTING NOTES

The Gevrey Chambertin Premier Cru 'Les Corbeaux' offers aromas of bright red fruit, violets and mulberry on the nose. The palate has racy acidity and structured tannins. Flavours of concentrated red cherries and cinnamon linger on the finish.