Domaine Jean-Noël Gagnard,

Crémant de Bourgogne `Le Grand Lys` 2016

Bourgogne, Burgundy, France





Grape Varieties	100% Pinot Noir
Winemaker	Caroline Lestimé
Closure	Natural Cork
ABV	12.5%
Bottle Sizes	75cl
Notes	Certified Organic

PRODUCER

This famous domaine has been run by Caroline Lestimé, Jean-Noël's daughter, since 1989. Its 12.5 hectares of outstanding vineyards have been certified organic since 2014, and are now run biodynamically, though are not yet certified as such. Most of the estate's vineyards are in the heart of Chassagne, with one vineyard in the Hautes Côtes de Beaune, which looks down on St. Aubin and was planted in 2015. The wines are, in the best sense of the phrase, 'low intervention' wines, with each expressing the character of its site.

VINEYARDS

The grapes for this wine are sourced from the 'Clos Bortier' vineyard in the Hautes Côtes de Beaune. This site overlooks Saint Aubin at an altitude of 300 metres above sea level. The vines are Guyot-trained and were planted in 2015 with a south-westerly exposure. The soils here are silty clays which are enriched with biodynamic composts at the end of every winter. The vineyard is certified organic.

VINTAGE

What had promised to be a very generous vintage, turned out to be an extremely difficult year for Burgundy, with terrible bouts of hail, frost and mildew. Yields were very low due to the complicated weather patterns throughout the year. However, the harvest ended on a high note with a warm, dry and sunny July through to October.

VINIFICATION

The 'Grand Lys' is made from 100% Pinot Noir. Made using the traditional method, the wine was aged for three years on its lees and was bottled with a low dosage.

TASTING NOTES

'Le Grand Lys' is richer and more complex than many wines from this appellation. It has lovely concentrated flavours of white fruits, sweet pastries and toasted almonds. On the palate it has crisp, refreshing acidity and a delicate mousse.