

Domaine du Château Philippe le Hardi,
Gevrey-Chambertin 1er Cru `Petite Chapelle` 2019
Gevrey-Chambertin, Burgundy, France



The Domaine du Château



Grape Varieties	100% Pinot Noir
Winemaker	François Des Moutis
Closure	Natural Cork
ABV	14.5%
Residual Sugar	0.3g/L
Acidity	3.27g/L
Wine pH	3.52
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

PRODUCER

Domaine du Château Philippe le Hardi (formerly Château de Santenay) was once the majestic stately home of the first Duke of Burgundy. Philippe le Hardi received his duchy from his father, the King of France, and became famous for banning the cultivation of Gamay in the Côte d'Or, saying in his edict of 1395 that only Pinot Noir could be used in the production of red wines from the already fabled slopes. The magnificent Château has a flamboyant multi-coloured tiled roof 'en tuile vernissée de Bourgogne'. Despite the property's long history, it fell on hard times until it was taken over by French bank Crédit Agricole in 2010. The current owners have invested heavily in the estate over the past decade, building a new cuverie in 2014 and bringing in talented winemaker François des Moutis as Chef de Cave. François is focused on revealing the quality of the domaine's single-vineyard sites through sensitive winemaking.

VINEYARDS

Gevrey-Chambertin 1er Cru `Petite Chapelle` is a prime vineyard site located immediately below Grand Cru 'Chapelle Chambertin'. The vineyard had an ideal south-east exposure and the Pinot Noir vines are planted on limestone marl soils with a dusting of limestone scree and red silt washed down from the plateau. These soils endow the wines with both power and elegance.

VINTAGE

The 2019 vintage in Burgundy began with a mild winter. Spring frosts led to uneven flowering and irregular fruit set, but by July and August temperatures had become hot and dry, increasing concentration levels in the grapes. The summer months were very dry, and the yields were lower than normal due to the lack of water in the vineyards. However, this also resulted in smaller healthy berries and highly concentrated aromas and flavours. The quality of the Pinot Noir was fantastic, with thicker skins, which led to silkier tannins. Harvest started at the beginning of September.

VINIFICATION

The grapes were thoroughly sorted both in the vineyard and the on the winery sorting table before being destemmed, keeping 20% of whole bunches for a 4-day cold maceration in stainless-steel vats. Fermentation began in temperature-controlled tanks and lasted for 14 days with daily punch downs and pump over for a gentle colour extraction. The wine was then aged in oak barrels for 18 months before the final blend was assembled and bottled.

TASTING NOTES

A classic Gevrey-Chambertin 1er Cru with well-defined aromas of dark fruits, liquorice and peppery spice on the nose. On the palate, fine tannins give structure and a lifted acidity carries the brooding black fruit aromas onto the lingering finish.