

Jane Eyre,

Gevrey-Chambertin 1er Cru `Les Corbeaux` 2022

Gevrey-Chambertin, Burgundy, France

Jane Eyre



Grape Varieties	100% Pinot Noir
Winemaker	Jane Eyre
Closure	Diam
ABV	13.5%
Acidity	5.34g/L
Bottle Sizes	75cl

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 secures parcels of fruit that showcase the best of 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 planted on limestone-clay soils and are over 50 years old, producing low yields of grapes packed full of flavour and very expressive of the unique terroir here.

VINTAGE

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

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 de-stemmed, with 80% left as whole bunch. Fermentation with indigenous yeasts took place in stainless steel tanks where a combination of gentle pump overs and punch downs were done to extract velvety tannins. Following fermentation, the wine was matured in used French oak barriques for 12 months before bottling.

TASTING NOTES

A seriously impressive Gevrey-Chambertin. It offers aromas of violets and mulberry on the nose, with racy acidity, savoury tannin and structured, red berry flavours, which all come together on the palate for a superbly balanced wine.