

Domaine du Château Philippe le Hardi,
Gevrey-Chambertin 2021
Gevrey-Chambertin, Burgundy, France



The Domaine du Château



Grape Varieties	100% Pinot Noir
Winemaker	François des Moutis
Closure	Natural Cork
ABV	13%
Residual Sugar	0.4g/L
Acidity	5.45g/L
Wine pH	3.51
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

Philippe le Hardi owns 25 hectares of vineyards in the Côte d'Or. Soils here are free-draining with a mixture of clay and sand, and a subsoil which has a high limestone content. This forces the roots of the vine to dig deep to find the vital nutrients and water they need, which in turn results in a high concentration of flavour within the fruit.

VINTAGE

2021 was a challenging vintage for winegrowers and producers in Burgundy. There were historically low yields due to catastrophic spring frost and hail, compounded by a cold, wet growing season. It is a return to a more classic vintage marked by bright acidity and freshness thanks to the cooler temperatures and resulting slower ripening, which allowed for full flavour development.

VINIFICATION

The Pinot Noir grapes were meticulously sorted to ensure only those in pristine condition were vinified. Once at the winery, they were cold soaked for five to seven days with a portion remaining in whole bunches. Fermentation followed at controlled temperatures, with punch downs and pump overs carried out twice daily to allow for a gentle extraction of both tannins and colour. The wine was then aged in 20% new oak barrels for 18 months before being bottled.

TASTING NOTES

This wine displays lifted aromas of lightly-wooded blackcurrant. On the palate, blackcurrant and liquorice blend beautifully with a slight peppery finish, enhanced by silky tannins and notes of toast and cedar from oak ageing.