



Domaine René Leclerc **Bourgogne**

A.O.C Bourgogne, France

A very prestigious name in Gevrey Chambertin! Domaine René Leclerc is a family farm of 24 acres since 1962 succeeding René Bernollin. Their philosophy is to make wines with the same passion for different terroirs that are not technical. René and his son, François emphasize the fruit component by pressing the grape (old 1952 press) for only 3 hours to avoid bitter tannins and utilize used barrels only.

Too much oak, Rene says, dries out a wine and makes it less pleasurable. For the Leclerc family, this is art, not simply a scientific recipe. These are traditional wines of uncompromising quality. Today, they are one of the best known and most highly respected craftsmen in Burgundy

DETAILS

Grapes 100% Pinot Noir

Age of vines 10 years

Soil Generically limestone with marl (a clay and limestone mixture) that often includes gravel and sand with very old volcano powder.

Winemaking Cold fermentation for 13 to 15 days with two push down per day. The wines remain in vats for about 6 months and then aged 1 year in neutral oak barrels to not hide the authenticity of Pinot Noir, the terroir and the vintage. But oak aging is still important for micro-oxygenation. Not fining or filtration.

Tasting Notes Nose of very ripe red berries, even stewed. Subtle and discreet woody touch thanks to a barrel aging in the previous years containing the Domaine's other appellations. On the palate, very nice attack on ripe fruits. The wine continues on a beautiful tannic frame built on sweet and silky tannins. The very ripe harvested grapes sometimes express an elegant note of licorice. Terroir Burgundy requires, a nice acidulous balance sweet taste and gives a touching relief to the final.

