



Domaine Francois Leclerc

AOC Gevey Chambertin 1er Cru Les Corbeaux

René is slowly passing the reins of the domaine to his son, Francois, whom has also trained in Oregon and Sonoma where he made wines for Cristom & Chalk Hill Winery. He works closely with his Dad because he wants to continue the successful winemaking style that Rene has perfected. Francois purchased as well his own vineyards in Gevey Chambertin so he could get started with his labels and he uses the same traditional vinification techniques including for his Bourgogne Pinot Noir.

COUNTRY

France

VARIETAL

Pinot Noir

SOIL TYPE

Brown limestone and deep enough with the presence of pebbles.

VINEYARD

Located right next to Mazis-Chambertin Grand Cru, at about 900 feet elevation

HARVEST

Hand Harvested

VINIFICATION

100% Destemmed
Cold fermentation 13 to 15 days
Two punch downs per day
Resting in vats for 6 months
Aged 1 year in neutral oak barrels
No fining or filtration

TASTING NOTES

The beautiful olfactory intensity. More in length than in power, it is very supple. Lots of consistency in this wine, with exuberant fruit aromas dominated by cassis, strawberry and raspberry, hints of mushrooms, wet forest soil, slightly spiced with a very silky body. Les Corbeaux will reveal how grandly aromatic, complex and noble it is when mature.

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