



## Domaine Francois Leclerc

### AOC Gevrey Chambertin

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 Gevrey 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

The sparse and pebbly limestone-rich brown-red soils give Gevrey-Chambertin wines power and body.

#### VINEYARD

Parcelles Sylvie, Billard, Carougeot, Pressonnier, les Crais, En Champs, Croix des Champs, Creux Brouillards et La Justice

#### HARVEST

Hand Harvest

#### 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  
Not fining or filtration

#### TASTING NOTES

Some Gevrey seems more feminine than others but remains masculine. Bright ruby color with a clear rim. Very subtle aromas and taste of black cherries, raspberries, floral notes with a hint of cocoa nibs, meaty and earthy notes. Mild and integrated tannins in the finish, all in great finesse for this very elegant wine.

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