



Domaine René Leclerc

BOURGOGNE

AOC Bourgogne

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.



COUNTRY

France

VARIETAL

Pinot Noir

SOIL TYPE

Limestone with marl which includes gravel, sand, and volcanic dust.

VINEYARD

10 - 15 years/old vines

HARVEST

Hand sorted grapes

VINIFICATION

13-15 days Cold Fermentation
Two Punch Downs per Day
6 months Stainless Steel
12 months Neutral Oak Barrels
No Fining or Filtration

TASTING NOTES

Nose of very ripe & stewed red berries. On the palate, very nice attack on ripe red and black cherries with a hint of licorice. The wine continues on a beautiful tannic frame built on sweet and silky tannins.

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