



Domaine René Leclerc

AOC Gevrey Chambertin

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, René 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

90% Merlot,
10% Cabernet Franc

SOIL TYPE

Beautiful soil with limestone gravel,
fine clay.

VINEYARD

This single vineyard provides grapes
with full maturity.
Sustainable farming.

HARVEST

Hand harvested, sorted and
de-stemmed grapes one by one.

VINIFICATION

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 neu-
tral oak barrels to not hide the au-
thenticity of Pinot Noir, the terroir
and the vintage. But oak aging is still
important for micro-oxygenation.
Not fining or filtration.

TASTING NOTES

Very elegant nose of black cherry,
violet and wall flower with a subtle
hint of liquorice and cloves. A slender
body with very well integrated
tannins. Pleasurable wine
and an excellent introduction to
Gevrey-Chambertin.

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