



Domaine René Leclerc

AOC Gevrey Chambertin 1er Cru Les Champeaux

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

Pinot Noir

SOIL TYPE

Brown Limestone, very stony between 10-40 Centimeters.

VINEYARD

The Champeaux terroir is still a wild, eventful sector, with its gentleslopes and its dry stone walls. Altitude from 320-360 meters.

HARVEST

Hand Harvest

VINIFICATION

Cold fermentation for 13 to 15 days with two push down per day. Stainless Steel 6 months and then aged 1 year in neutral oak barrels. No fining or filtration.

TASTING NOTES

The nose is clean, very intense, fine and harmonious, with a freshness revealed by cherry fruit where the stone explodes. Notes berries, violets and an exquisite spicy touch, on nutmeg, as well as a nice liquorice sensation with aging. Full-bodied and harmoniously consistent in a silky texture with impressive length.

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