



Domaine René Leclerc

GRIOTTE CHAMBERTIN GRAND CRU

AOC Côtes de Nuits Grand Cru

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

Limestone, Clay, Alluvial

VINEYARD

This Grand Cru Vineyard is a real solar oven in the shape scallops shell. People think it's a meteorite that created it. Sustainable farming.

HARVEST

Hand harvested, sorted and destemmed grapes one by one.

VINIFICATION

Cold fermentation for 13 to 15 days with two push down per day
6 months in Stainless Steel
Aged 1 year neutral oak barrels
Not fining or filtration

TASTING NOTES

The aromas are very complex and subtle with notes of Morello cherry, preserved cherry, fine leather, nutmeg and hints of truffles and venaison. Round but never aggressive tannins that beautifully balanced the acidity.

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