



Grands Vins de Bourgogne

## DOMAINE RENÉ BOUVIER

# Gevrey-Chambertin 1er cru Les Champeaux

Located on a hillside in the northern part of the appellation, the terroir of our Gevrey-Chambertin Premier Cru Les Champeaux is composed entirely of encrinal limestone (Calcaire à Entroques). The stony soil of this plot (0.22 ha / 0.54 acre) produces healthy grapes, with good levels of concentration, and excellent ripeness.

The wine is dense and substantial, with a deep bright colour. The palate is rich, and the wine has good depth and flavour, with a persistent finish that reveals elegant, structured tannins. The aromatic expression combines notes of liquorice, spices, and black fruits with more delicate nuances of violets.

This wine has great ageing potential, from 10 to 20 years, but it can be drunk younger if it is decanted one hour before serving.

### Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority.

The vines are carefully chosen by sélection massale (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

### Wine-making processes

Grapes are carefully sorted on two sorting tables, and then transferred by gravity into thermo-regulated tanks. Depending on the vintage, there will be around 50% of whole bunches.

Fermentation uses native yeasts. There is little mechanical intervention during vatting, where natural infusion is preferred. Only the first pressed juices are kept during pressing.

Wines are aged for 18 months in barrels (20% new barrels). The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



site en construction

### Food and wine pairing

*It will pair well with a fillet of venison served with fresh cranberries, autumn fruit and vegetables, and a chestnut croustade (croquette), but also with cheeses of character.*

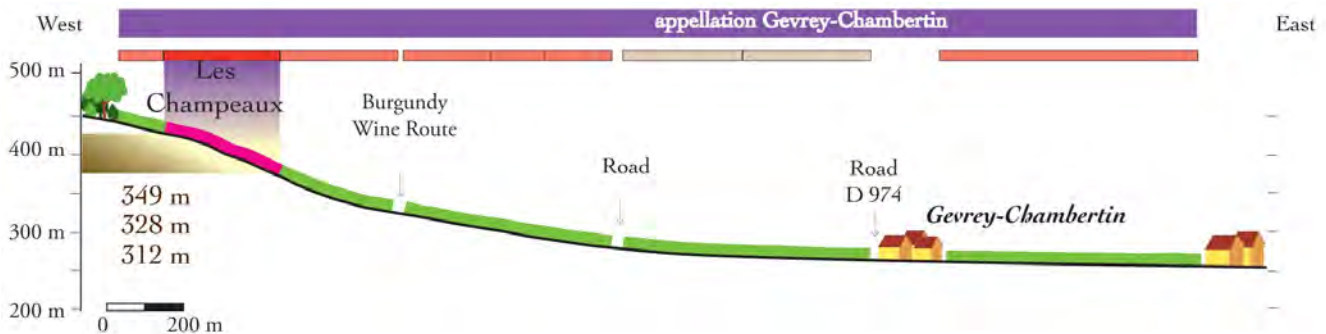


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## The landscape



Located in the upper part of the northern hillside of the appellation, the climat ranges in altitude from 1024 to 1145 feet (312 to 349 metres), with an average of 1076 feet (328 metres). The slope is significant with a average vlue of 6 % for the lieu-dit. Exposure is east.

## Subsoil and Soil

The subsoil of Les Champeaux is exclusively made up of **Crinoidal Limestone**, which is characterised in the landscape by the occurency of frequent walls and pile stones with ochre-coloured stones. The soils are rich in clay and loam, with numerous stones of lime.

