



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Gevrey-Chambertin 1er cru Combe au Moine

The *Premier Cru Combe au Moine* probably owes its name to the presence of monks from the Benedictine Order of Cluny in Gevrey-Chambertin.

The grapes vinified by the estate come from a small plot (0.30 hectare / \approx 0.75 acre) of 40-year-old vines. From this *climat* comes a wine with more finesse than power, but very well structured nevertheless. Its subtle liveliness highlights a mouth-watering minerality, of rare elegance. The floral notes mingle subtly with wild berry aromas for a long-lasting palate.

Wine-growing processes

The estate has always used environmentally friendly wine-growing processes.

Careful soil management has always been a priority.

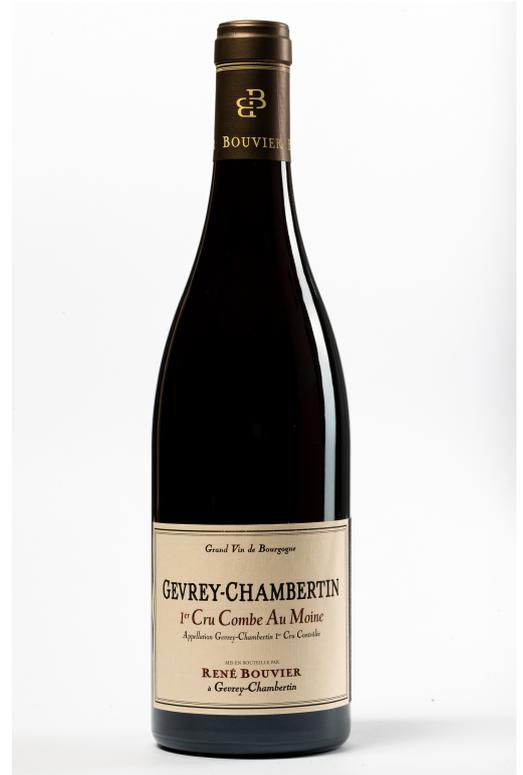
The vines are carefully chosen by *sélection massale* (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures 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 saddle of lamb grilled on the barbecue, a pike-perch with crispy skin, a classic coq au vin, or a tournedos of duck with grapes.

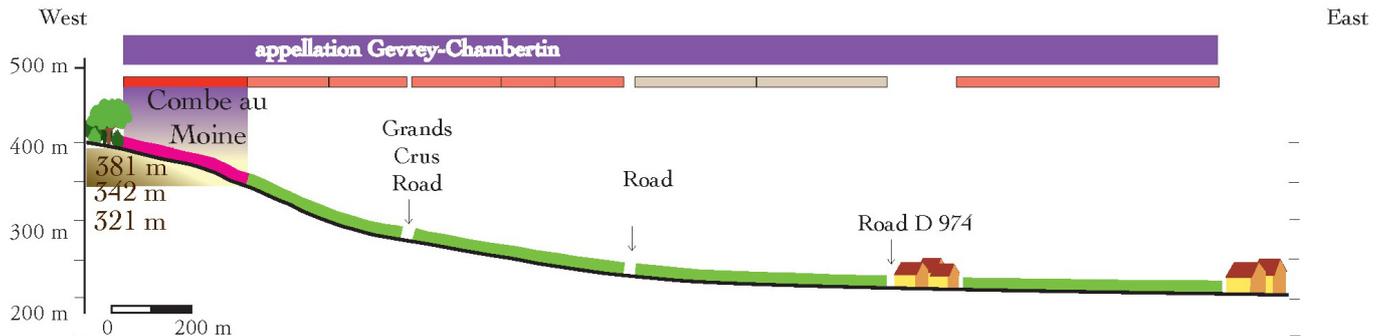


Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Gevrey-Chambertin 1er cru Combe au Moine

The Landscape



Located on the northern slope of the appellation, at the very top of the vineyard slope, the climat ranges from 1053 to 1250 feet (321 to 381 meters), with an average altitude of 1122 feet (342 meters). The slope is steep, with an average value of 11% for the locality. The climat is exposed to the East.

Subsoil and Soil

The subsoil of La Combe au Moine is complex.

The non-planted western point rests on the **White Oolite** and **Comblanchien Limestone**.

The upper part of the vineyard is located onto the **Ostrea acuminata Marl**.

The lower part is based on **Crinoidal Limestone**, largely used in quarries.

A very small area south of the climat lies over the **Prémeaux Limestone**.

The clay-loam soils, 20 to 80 cm thick, are quite rich in stones.

