



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Gevrey-Chambertin Les Jeunes Rois

L*es Jeunes Rois* is a *climat* in the village of Brochon, at the northern limit of the appellation. This area is renowned for producing Gevrey-Chambertin wines of great character. There, we have 1 hectare / \approx 2.5 acres of 45-year-old vines, on a soil composed of sandy marl and compact *Comblanchien* limestone.

The Gevrey-Chambertin *Les Jeunes Rois* is an archetype of the appellation: the palate is structured by beautiful, solid yet fresh tannins, with aromas of black fruits and liquorice, and a long finish marked by a firm mineral texture.

Here, there is true depth, with no rusticity, in a wine made for keeping, which can be paired with dishes of character.

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 12 months in barrels (20% new barrels), and 6 months in stainless steel tanks. 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 can be paired with a coq au vin, or any red meat. Les Jeunes Rois is an ideal wine with wild boar, or duck breast in its juices flavoured with juniper berries, or a slow-cooked leg of baby lamb, simmered for seven hours.

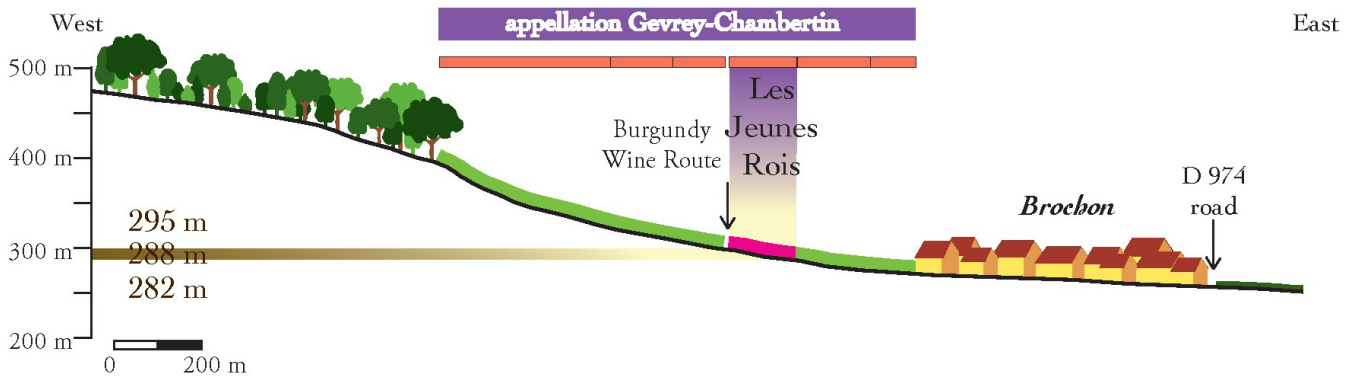


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The Landscape



Located just east of the Burgundy Wine Route (Route des Grands Crus), Jeunes Rois ranges in altitude from 925 to 968 feet (282 to 295 metres), with an average of 945 feet (288 metres). The slope is moderate, on average 8%, with south-eastern exposure.

Subsoil and Soil

The Jeunes Rois substratum is composed of three distinct geological units.

Under most of the plot, there are **Lower Jurassic sandy marls**.

Comblanchien limestone is present under the eastern part of the plot.

In the northeastern corner, **alluvial fan deposits of shale and gravel** cover the marls and generate an excellent soil for growing vines, with good drainage.

The soil is relatively thick.

