



Grands Vins de Bourgogne

DOMAINE RENÉ BOUVIER

Gevrey-Chambertin La Justice

La Justice is a *climat* at the mouth of the Combe Lavaux. We have 3 plots (2 hectares in all / \approx 5 acres), with 50-year-old vines. The soil is composed of stones of different sizes mixed with clay.

The Gevrey-Chambertin *La Justice* has all the aromatic and tannic intensity characteristic of this appellation. On this stony ground, grapes acquire aromas of heated rock, Madagascar pepper, Espelette chilli pepper, and ripe black fruits. On the palate, you will find concentrated but fine rounded tannins. A fresh herb note (Chartreuse) reveals itself in a finish with lingering salinity, complementing the elegance of this fine example of a Gevrey-Chambertin wine.

This wine can be kept for 5 to 10 years, but its texture and quality mean that it can also be drunk young.

Wine-growing processes

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

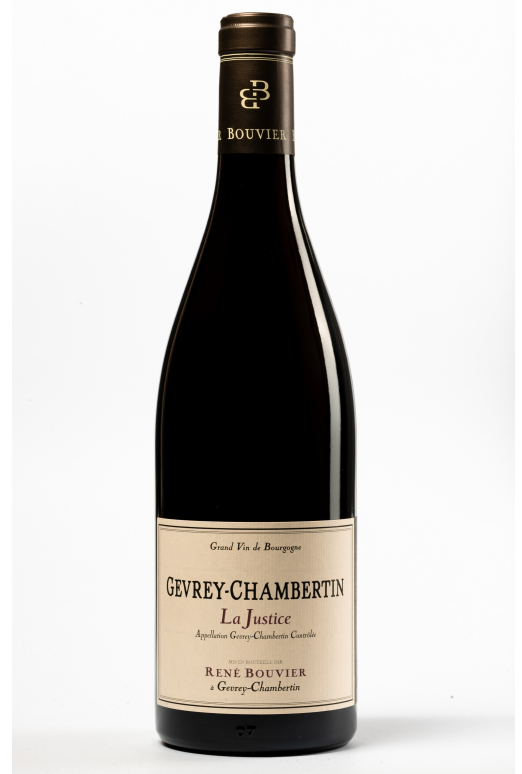
The vines are carefully chosen by *sélection massale* (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures 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 will go perfectly with roast duck, grilled red meat, sea bream with sun-dried tomatoes and Espelette chilli pepper, roasted Black Bigorre pork, or Jabugo ham.

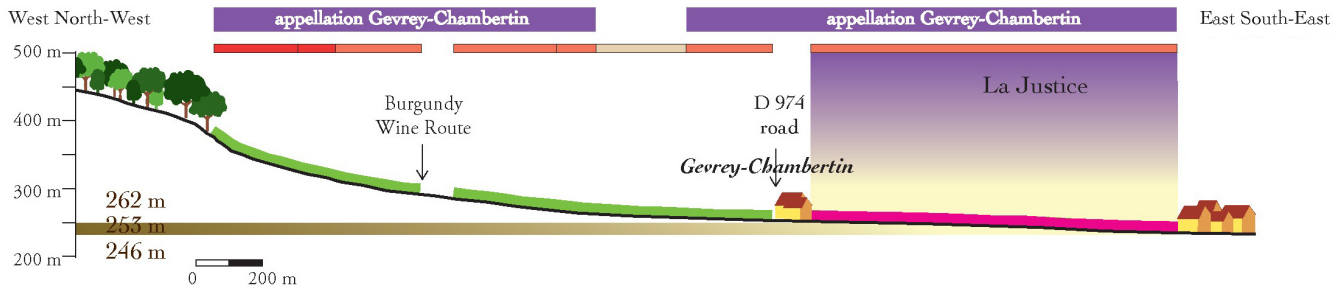


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The Landscape



Located east of the D 974 road, La Justice extends north of the village of Gevrey-Chambertin, a vast, almost flat vineyard, ranging in altitude from 807 to 860 feet (246 to 262 metres), with an average of 830 feet (253 metres). The slope is very gentle (1 to 2%), on average 1.5%, with eastern exposure.

Subsoil and Soil

The anomalous situation, for Côte de Nuits, of an Appellation Communale east of the D 974 road is explained by its geology. During the last Ice Age, twenty thousand years ago, the excavation of valleys by raging summer torrents generated alluvial deposits, ranging in size from fine clay loam to blocks weighing several tons, at the outlet of these dry valleys (combes). The huge size of Combe Lavaut explains the volume of the alluvial fan deposits.

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

