

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine René Bouvier, Gevrey Chambertin Marsannay Blanc "Le Clos" Monopole



Grower

Bernard Bouvier has 17 hectares under vine in and around Gevrey, Fixin and Marsannay – where he is president of the local syndicate. He has state-of-the-art cellars just north of Gevrey and the quality of his wines is now absolute top division. Vines average 50 years old. Yields are extremely low and the domaine is run on organic principles. Everything is hand picked. Fermentation of the reds involves a long, cold maceration and a gentle extraction.

Vineyards

Le Clos is a monopole of 3 hectares south of the appellation Marsannay, in the village of Couchey, behind the Château. This slightly sloping, east-facing plot, the perfect terroir for white wines, is mainly composed of marl, with some more stony areas. The grapes from these 40-year-old vines are harvested over several days, depending on their ripeness, and on their location in Le Clos. The grapes are then sorted and the cuvée will take only the best grapes from the oldest vines. The marly subsoil brings power to the wine, and harvesting on different dates gives additional complexity.

Vinification

The grapes are whole-bunch pressed for 4 hours. Ageing lasts for 12 to 18 months, half in the 600-litre oak barrels, and half in stainless steel tanks, to preserve freshness. Minimum sulphur. The wine is bottled in relation to the lunar calendar.

Style

Mature body, beautiful viscosity and strong minerality that structures the mouthfeel, with a long, mouth-watering finish. Subtle aromas of fresh menthol notes, pepper, acacia, pear, peach, curry, and truffles.

Grape varieties:

100% Chardonnay

Bottling options: 75cl

Closure: Cork

