

THORMAN HUNT

EST. WINE SHIPPERS 1978

Domaine René Bouvier, Gevrey Chambertin

Echezeaux Grand Cru

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

This Grand Cru wine is produced between Flagey-Echezeaux and Vosne-Romanée. The 0.30 hectare plot is in a well-ventilated area with 60-year-old vines in a clay-limestone soil, with gravel and clay on a hard limestone substrate. Careful soil management has always been a priority. The vines are carefully chosen by sélection massale (visual selection of the most robust vine plants). This careful vineyard management naturally ensures low yields. Grapes are picked by hand throughout the estate.

Vinification

Grapes are carefully sorted 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. Only the first pressed juices are kept. Wines are aged for 12 months in barrels (20% new barrels), and 6 months in stainless steel tanks. Minimal sulphur added. The wine is bottled in relation to the lunar calendar.

Style

Great structure and depth. A restrained but complex aromatic expression, with hints of smoke and lichen, with black fruits, and sweet spices. A persistent smooth mineral finish.



Grape varieties:

100% Pinot Noir

Bottling options: 75cl

ABV: 13.5%

Closure: Cork

