THORMAN HUNT

Domaine René Bouvier, *Gevrey Chambertin*

Fixin Crais de Chêne

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

The Crais de Chêne, between the villages of Couchey and Fixin, is a plot (1.7 hectares) composed of limestone rockfall soils mixed with clay. The perfectly ripened grapes of these 55-year-old vines produce rounded tannins. 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). This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. 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

The Fixin Crais de Chêne is structured by assertive tannins, with minerality and a saline finish. Time allows the wine to mellow and the wild aromas of youth give way to a more complex expression. It is a balanced wine with good ageing potential, from 5 to 15 years.

Grape varieties:
100% Pinot Noir
Bottling options: 75cl
Closure: Cork