



GRANDS VINS DE BOURGOGNE

Domaine Pierre Gelin

VITICULTEUR-EXPLOITANT



PRODUCER PROFILE

Estate owned by: Pierre Gelin
Winemaker: Pierre-Emmanuel Gelin
Total acreage under vine: 32
Estate founded: 1925
Region: Burgundy
Country: France

Gevrey-Chambertin Clos de Meixville 2016

WINE DESCRIPTION

Domaine Pierre Gelin is the leading wine producer in the small village of Fixin (pronounced "Fees-an"). The family domaine was founded in 1925 by Pierre Gelin and is today in the hands of Pierre's grandson, Pierre-Emmanuel. Pierre-Emmanuel farms organically and works to minimize the impact on the environment in both vineyard and cellar.

The family owns 32 acres in total including parcels in five Fixin premier crus and the monopole of Clos Napoléon. In 1961 Pierre also purchased vineyards in Gevrey-Chambertin including the monopole Clos de Meixville, Clos Prieur 1er cru, and the Grand Cru Clos de Bèze.

Clos de Meixville is a monopole of Domaine Pierre Gelin. The vineyard was purchased by Pierre Gelin in 1952 who began farming it in the mid-1940s. The vines were planted by Pierre and are over 70 years old. The vineyard sits near the heart of the village on a shallow slope of alluvial soil over a base of limestone. Grapes are completely de-stemmed and only indigenous yeasts are used for fermentation. The wine was matured for 20-24 months in used Burgundian pièce.

TASTING NOTES

Clos de Meixville shows classic Gevrey-Chambertin typicity with black fruit, structure, and assertiveness. Aromas and flavors of black berries, black cherries, herbs, and flowers are supported by medium weight and sturdy tannins.

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Vineyard size:	4 acres
Soil composition:	Calcareous and Clay
Average Vine Age:	70 years
Harvest time:	2 October 2016
Bottles produced of this wine:	6,000
Certifying organizations:	Ecocert

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fining agent:	None
Type of aging container:	Pièce
Size of aging container:	228 Liters
Age of aging container:	15% New
Type of oak:	French
Length of aging before bottling:	20-24 months

ANALYTICAL DATA

Alcohol:	13.6 %
pH level:	3.4
Residual sugar:	2.0 g/L
Total SO2:	66.0 mg/L