



Champagnes & Châteaux

QUALITY SINCE 1989

CHAMBERTIN GRAND CRU 2017 DOMAINE TRAPET PÈRE ET FILS

Jean-Louis Trapet is one of the great names in Gevrey-Chambertin. He is fashioning wines that are elegant and pure, much like himself. He is creating the soil-driven and absolutely pure wines of his father and grandfather's era. While the estate is best known for its three grand crus, the quality at Domaine Trapet is outstanding up and down the hierarchy of their vineyard holdings. The vineyards have been fully farmed under biodynamic principles since 1996 and have been certified biodynamic since 2009.

Grape: 100% Pinot Noir



Vineyard & Vinification Note:

Organic sustainable farming

Chambertin: 1 ha 90 ares, 3 parcels – oldest vine planted in 1919

This magnificent land, from which the blue blood of Pinot Noir flows, has a complex geological composition. The base consists of calcareous clay with superb internal large surface clay. The upper part is much whiter and clayish, which consequently slows down the vegetative cycle and confers a royal and rare equilibrium on this jewel of a wine !

This Chambertin wine opens up an infinite, unlimited, elusive universe of the richest kind

When the harvest comes in, having already been sorted in the vineyard, it is hand-sorted once more then and de-stemmed to a degree, dependent on the vintage.

Cold maceration of between 5 and 7 days encouraging greater depth of colour and more intense aromatics, without extracting too harsh tannins. Lightly crushed, there is then a long cuvaison, for more gentle extraction. Fermentation is carried out in open top vats, with natural yeasts.

The wines are aged for 15 to 18 months in barrel, the proportion of new wood depending on the wine. The purpose of the oak, in the Trapets' view, is to facilitate controlled oxidation of the young wines. The wines remain in cask for between 12 and 18 months before bottling. The wines are essentially neither fined nor filtered but this depends on the vintage. At any rate no more that 10% would ever be filtered.



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Wine Advocate Tasting Note:

The 2017 Chambertin Grand Cru wafts from the glass with a beautifully complex bouquet of sweet wild berries, cherries, grilled meats, raw cocoa and cedary new oak. On the palate, the wine is full-bodied, deep and reserved, with a layered, multidimensional core, tangy acids and velvety tannins, concluding with a long, pure finish. This is a lovely Chambertin in the making that displays excellent focus and tension for the vintage. **93/95 Points, William Kelley, January 2019.**

Food Pairing:

A great partner of guinea fowl, chicken, duck, rack of lamb or a simple steak (no heavy sauces). Also good partner with cheeses (not pungent)