



Champagnes & Châteaux
QUALITY SINCE 1989

LATRICIÈRES-CHAMBERTIN 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

Latricières-Chambertin: 75 hectares, 1 parcel – oldest vine planted in 1938

“There are soils which are venerated in the domaine, Les Latricières are part of them. Magnificently exposed, these ” little marvels ” offer the most noble and subtle essences to the fruit of our vines”

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 than 10% would ever be filtered.



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Cont'd:

Wine Advocate Tasting Note:

The 2017 Latricières-Chambertin Grand Cru is lovely, unfurling in the glass with aromas of sweet wild berries, grilled meats, peonies, dark chocolate and Indian spices. On the palate, the wine is medium to full-bodied, fine boned and tensile, with excellent concentration and depth at the sappy core, fine tannins and a bright line of animating acidity. The Latricières is second only to the Chambertin this year, and very different in personality. **92-94+ Points. William Kelley, January 2019**

Allen Meadows' Burghound Tasting Note:

This too is markedly floral in character with its notes of lavender, lilac and violet that add elegance to the relatively high-toned and again quite airy and cool nose of essence of red berries, spice and forest floor. The super-sleek, intense and beautifully delineated flavors are almost aggressively mineral-driven with an equally austere, serious and sneaky long finish that is even more firmly structured. This too is going to require plenty of patience. **92-94 Points –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)