



Champagnes & Châteaux
QUALITY SINCE 1989

CHAPELLE-CHAMBERTIN GRAND CRU 2010 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

Chapelle-Chambertin: 60 acres, 1 parcelle – oldest vine planted in 1945
In the old days it was called Grande Chapelle or Haute Chapelle. One of the little Gevrey vintages, it is also one of the greatest in complexity and refinement

From this warm, shallow, well-drained soil, composed of fine clays and blocks of limestone below, fine, rich and expressive wines are born.

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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Wine Advocate Tasting Note:

The 2010 Chapelle-Chambertin is a haunting wine graced with exquisite aromatics and layers of silky fruit. This is all class and elegance. The 2010 boasts striking inner perfume and sweetness all the way through to the finish. There is a level of textural brilliance and finesse here that is just plain gorgeous. Anticipated maturity: 2025-2040.

92-94 Points -Antonio Galloni, Feb 2012

Allen Meadows' Burghound Tasting Note:

Discreet wood sets off a wonderfully elegant, airy and ultra-pure though quite ripe red pinot fruit nose that displays plenty of wet stone, floral and earth influences. The silky but firm large-scaled flavours are blessed with an abundance of dry extract that buffers the firm and ripe supporting tannins on the moderately austere, persistent and palate coating finish. Like all of the 2010s in the Trapet range, this is quite understated and beautifully balanced though note again that plenty of patience will be required.

94 Points, January 2013

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)