



Champagnes & Châteaux  
QUALITY SINCE 1989

## GEVREY-CHAMBERTIN CUVÉE OSTRÉA VIEILLES VIGNES 2015 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.

Ostrea comprises 2 hectares and 50 rows over 4 parcels, in the north, towards Brochon. The oldest, having been planted in 1913, contribute really attractive intensity.

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 cuvaision, 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.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e [info@champagnesandchateaux.co.uk](mailto:info@champagnesandchateaux.co.uk)

[champagnesandchateaux.co.uk](http://champagnesandchateaux.co.uk)



**Cont'd:**

**Wine Advocate:**

The 2015 Gevrey-Chambertin "Ostrea" comes from three parcels on unique fossil-rich limestone soils. It has a very composed and harmonious bouquet: joyful blackcurrant and raspberry fruit, hints of orange sorbet and orange rind emerging with time in the glass. The palate is medium-bodied with very fine tannin. There is real succulence here, hints of blue fruit lending it an almost Marsannay-like character towards the terroir-driven, mineral-led finish. This is excellent. **90-92 Points, Neal Martin, December 2016**

**Allen Meadows' Burghound:**

This is aromatically similar to the straight Gevrey cuvée with the exception that it is more restrained and even more floral-suffused. There is a beguiling sense of energy to the beautifully well-detailed medium-bodied flavors that are more mineral-driven on the racy, dusty, sappy and impeccably well-balanced finale. This is an excellent Gevrey villages though note that it will require at least some patience as it's presently quite firm. Recommended. **90 Points ♥ – January 2018**

**Food Pairing:**

Great with fish, especially salmon, mushroom risotto and chicken. Also good with duck and lamb