



Champagnes & Châteaux
QUALITY SINCE 1989

CHAMBERTIN GRAND CRU 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:

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 than 10% would ever be filtered.



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Cont'd:

Wine Advocate Tasting Note:

The 2015 Chambertin Grand Cru has a beautifully composed, almost nonchalant bouquet with intense blackberry and wild strawberry fruit infused with superb mineral tension. You can feel the terroir here tingling on the tongue. The palate is wonderfully balanced with a sorbet-like freshness. This almost leaps around the mouth, barely able to contain its energy and there is bewitching salinity on the persistence finish. Frankly, it is one of the best Chambertin wines produced in 2015. **96/98 Points, Neal Martin. Dec 2016**

Allen Meadows' Burghound Tasting Note:

Interestingly this is aromatically quite similar to the nose of the Latricières though there is just a bit more wood in evidence plus a hint of menthol. By contrast there is more size, weight, power and muscle to the big-bodied and equally mineral-driven flavors that also brim with copious amounts of dry extract that coats the palate and buffers the very firm but not hard tannic backbone on the driving, hugely long and youthfully austere finale. This is an exquisitely poised Chambertin that is very much built-to-age and is going to need a minimum of 10 years and once again, is a wine that should last for decades. In a word, brilliant. **97 Points, January 2018**

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)