



Champagnes & Châteaux
QUALITY SINCE 1989

GEVREY-CHAMBERTIN CUVÉE OSTRÉA VIEILLES VIGNES 2018 DOMAINE TRAPET PÈRE ET FILS (ORGANIC)

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 cuvaison, for more gentle extraction. Fermentation is carried out in open top vats, with natural yeasts.

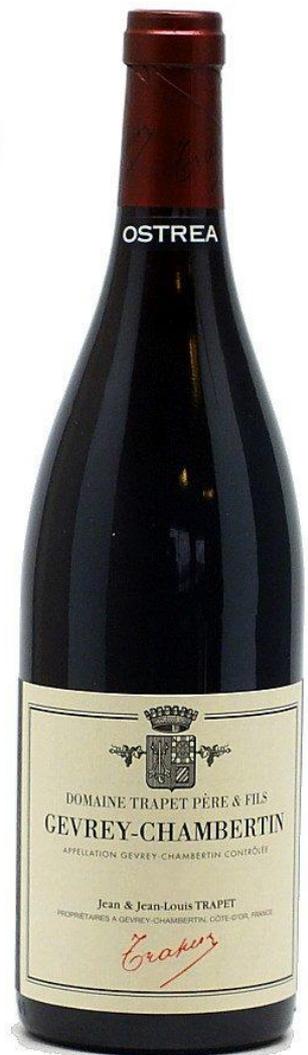
The wines are aged for 15 to 18 months in barrel, the proportion of new wood depending on the wine.

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:

The 2018 Gevrey-Chambertin Ostrea is showing beautifully, unwinding in the glass with a deeper-pitched bouquet of cassis, dark berry fruit, baking chocolate, rich soil tones and warm spices. Medium to full-bodied, concentrated and mineral, this has a more structured, tensile profile than the domaine's regular Gevrey, as well as greater reserves of tightly wound fruit. As readers will remember, this cuvée derives from old vines in the commune of Brochon. **William Kelley, 90-92 Points – February 2020**

Allen Meadows' Burghound:

Once again there is a subtle but not invisible dollop of wood suffusing the notably floralinflected aromas of earth, forest floor and various dark berries. There is outstanding volume and mid-palate density to the opulent yet impressively well-detailed mediumbodied flavors that pack very good power and punch on the long, complex and balanced finale. This too is excellent for its level and one to look for. **89-92 Points, January 2020**

Food Pairing:

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