



Champagnes & Châteaux

QUALITY SINCE 1989

MARSANNAY ROUGE 2019 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:

50 acres – 3 parcels. Harvest sorted in the vineyard. It is then hand-sorted once more 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 wines remain in cask for between 12 and 18 months before bottling.

The Wine Advocate: Aromas of cherries, wild berries, dark chocolate and orange oil introduce Trapet's 2019 Marsannay, a medium to full-bodied, velvety and concentrated wine that's vibrant and charming, with lively acids, powdery tannins and a succulent core of fruit. **89-91 Points, William Kelley, January 2021**

Burghound: This is also cool and earthy with notes of plum, lavender and pretty whiff of spice. There is a finer texture to the energetic medium weight flavors that exude a subtle salinity on the youthfully austere, rustic and solidly persistent. This is a lovely effort that should also drink well early but could easily be held for up to a decade. **88-91 Points, January 2021**

Food Pairing: Great with grilled meat, game and hard mature cheeses.



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