



Champagnes & Châteaux
QUALITY SINCE 1989

CHAMBERTIN GRAND CRU 2013 DOMAINE TRAPET (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:

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:

Tasted blind at the Burgfest tasting in Beaune, the 2013 Chambertin Grand Cru has a gorgeous bouquet that is beautifully defined, succinct use of new oak and wonderful mineralité. The palate is medium-bodied with crisp tannin, quite high acidity and a bit tarty in character. Precise, very tensile with a stony, slightly austere finish that just fades when you expect/wish for a crescendo or peacock's tail. Hopefully this is just a restless phase for this Grand Cru. Tasted September 2016. **91 Points - Neal Martin -November 2016**

Allen Meadows' Burghound Tasting Note:

Once again an intensely floral nose is quite cool and restrained with a soft green tea character to the earthy and spicy red currant scents. This is a big 2013 with its broad-shouldered flavors that brim with both dry extract and plenty of minerality as I really like the sense of energy on the explosively long, muscular and powerful finish that is also quite youthfully austere. This stunner of a Chambertin is going to need plenty of time in a cool cellar. **94 Points , January 2016**

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)