

Domaine Thierry Mortet - Gevrey-Chambertin - La Platière

AC Gevrey-Chambertin

Country	France
Type	Still wine
Color	Red
Situation	Gevrey-Chambertin, 10km south of Dijon
Owner	Thierry Mortet. Family ownership for 2 generations
Surface	4.5 hectares
Soil	clayey limestone
Average production	42 hl/ha
Grape varieties	100% pinot noir
Age of the vineyard	40 years
Cellaring	7 to 10 years
Viticulture	reactive viticulture to limit the use of treatment products
Winemaking	The grapes are harvested by hand and brought in boxes to the winery where they are sorted and 100% destemmed; The vinification in concrete vats lasts for 15 days: maceration for 5 days at 15°C, natural start of the alcoholic fermentation after stabilization
Ageing	Ageing for 15 months in oak barrels, a third of which are new
Tasting notes	This wine has an intense and brilliant colour and a fine powerful nose with spicy aromas of red fruit and a slight oaky flavour. It is a well structured wine with a long finish.
Note	regularly selected in the Guide Hachette
Gastronomy	poultry, rabbit, white meat, red meat, meat served with a sauce, stews, small game, soft cheeses

