



#### THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



#### APELLATION DESCRIPTION

The term "Cazetier" originates from "Castel", the parcel situated just above the Château de Gevrey. It is one of the rare "Têtes de Cuvée" to not have been reclassified as a Grand Cru in the 1930's. Along with "Lavaux-Saint-Jacques" and "Clos Saint-Jacques", this climat is considered to be one of the best Premiers Crus in Gevrey. The Domaine has owned half of the appellation since 2013.

Exposition : South-East  
Soil : Chalky soils with white marl sedimentary deposits  
Grape Variety : Pinot Noir

#### *Characteristics of our plot*

Surface area : 4 ha 06 a 17 - [10 Acres]  
Years the vines were planted : 1955, 1975, 1989, 1999, 2005



#### WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16 months in French oak barrels (40-50% new oak and 50-60% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



#### TASTING

Deep ruby red hue with an intense and complex nose characterised by red fruits, toast and subtle roasted notes. The palate is rich and round with a firm structure and direct tannins. This remarkably powerful wine offers a silky mouthfeel and exceptional length.

Serve with : Duck breast with blackcurrant, rabbit and prune stew

Serve at : 14°C to 16°C

Cellaring Potential : 15 to 20 years