

# MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

## 2020 MARCHAND & BURCH GEVREY-CHAMBERTIN CHAMPEAUX PREMIER CRU

**Tasting Notes:** Leather, strawberry, peat, wet earth, dried fruit, coffee, char and toast combine into a beguiling bouquet. Due to its unique positioning and aspect, the Champeaux Premier Cru vines bask in the warm afternoon sun. This heat is tempered by the appellation's crisp mornings and cool evenings. This big shift in daily temperature builds a special complexity in the wine imbuing it with rich, ripe flavours while always remaining elegant and balanced. The palate boasts juicy, concentrated black fruits accompanied by taught cherry acidity and a hint of savoury beef consommé leading into a fine mineral finish with powdery tannin.

**Vineyard:** Champeaux is located in the northern part of the vineyards of Gevrey-Chambertin, high on the hill side just above the the appellation En Champs.

**Soil:** The soil, a mix of limestone and clay, has a very stony and rocky nature, setting the conditions for good drainage of the water and low yields.

**Maceration process:** 100% destemmed. Short cold maceration. Two "pigeage" a day during the alcoholic fermentation, then short pump-overs during maceration post alcoholic fermentation.

**Total vatting time:** 18 days

**Pressing:** Pneumatic press

**Total elevage:** 18 months

**Oak used:** 30% new oak

**Operations performed during ageing:** One racking after the malolactic fermentation.

**Filtration:** No fining, no filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

**Cellaring:** Drink now and over the next 10 years.

**Alcohol:** 13%



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