

MARHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2022 MARCHAND & BURCH GEVREY-CHAMBERTIN CHAMPEAUX PREMIER CRU



Tasting Notes: The nose is captivating, with a blend of leather, strawberry, earthy peat, damp soil, dried fruit, coffee, char, and toast. The elevation and south-eastern aspect of the Champeaux Premier Cru allows vines to soak in the warmth of the afternoon sun, balanced by the coolness of mornings and evenings. This significant temperature fluctuation fosters a distinct complexity, giving the wine both rich, ripe flavours and an easy refinement. On the palate, concentrated dark fruits are lifted by crisp cherry acidity, with a touch of charcuterie leading to a mineral finish prolonged by soft, powdery tannins.

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

Soil: The soil is 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: 25-30% whole bunch. Short cold maceration. Two pigeages a day during the alcoholic fermentation, then short pump-overs during maceration post alcoholic fermentation.

Total vatting time: 18 days

Pressing: Pneumatic press

Total élevage: 18 months

Oak used: 50% french oak barrels

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 5 years.

Alcohol: 12.5%