

Mortet Gevrey-Chambertin Vigne Belle

Domaine Thierry Mortet

France - Burgundy - Gevrey Chambertin

The wine is produced from 2 parcels located in the lieu-dit “Vignes Belles”. It offers a subtle and complex nose of black fruit aromas, a sweet and delicate mouthfeel. Dense, good concentration, good length and well integrated oak.

Specifications	
Appellation	Gevrey Chambertin
Wine Type	Red
Varietals	Pinot Noir
Age of Vines	up to 40 years
Agricultural Practices	Organic
Certifications	Ecocert
Soil type	clay & limestone with small flints
Vinification	Manual harvest; 100% destemmed. Maceration for 15 days, cold stabilization for 4-5 days. M-L; racking twice per day. Fermented in oak for 11 months (30% new).
Pairings	White meats, poultry then after a few years of cellaring, it will mary well with duck and game birds.



Codes, Weights and Measures

UPC	7 84585 00580 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00580 9
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
SRP	\$ 111.99 USD 750mL Bottle

Reviews and News

2018 Thierry Mortet Gevrey Chambertin Vigne Belle - 93 PTS - WE
2018 Thierry Mortet Gevrey Chambertin Vigne Belle - 90+ PTS - VINOUS
2014 Thierry Mortet Gevrey Chambertin Vigne Belle - 88-91 PTS - Burghound
2011 Thierry Mortet Gevrey Chambertin Vigne Belle - 92 PTS - IWINE