

Mortet Gevrey-Chambertin

Domaine Thierry Mortet

France - Burgundy - Gevrey Chambertin

The Gevrey-Chambertin is produced from 20 different parcels (3 hectares total). It displays aromas of liquorice, ripe blackberry and red fruits flavors. After a few months of cellaring it reveals deeper aromas and spicy nuances. It is rich, full and round in the mouth with good length.

Specifications

Appellation	Gevrey Chambertin
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	20 to 70 years old
Agricultural Practices	Organic
Certifications	Ecocert
Soil type	clay and limestone
Vinification	Manual harvest with a selection of the grapes; sorting table; 100% destemming; maceration for 15 days, cold stabilization for 4-5 days; M-L.; racking twice a day. Fermentation in stainless steel tanks for 5 months. Aging in oak barrels for 11 months (30% new). Kieselguhr filtration before bottling.
Production	1,250 (9-liter cases)
Pairings	Excellent with steak, game and soft cheeses.



Codes, Weights and Measures

UPC	7 84585 00541 3
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00541 0
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
SRP	\$ 90.99 USD 750mL Bottle

Reviews and News

2018 Thierry Mortet Gevrey Chambertin - 93 PTS - WE
2018 Thierry Mortet Gevrey Chambertin - 88 PTS - VINOUS
2014 Thierry Mortet Gevrey Chambertin - 87-89 PTS - Burghound
2014 Thierry Mortet Gevrey Chambertin - 16/20 PTS - JR

2012 Thierry Mortet Gevrey Chambertin - 91 PTS - WS
2011 Thierry Mortet Gevrey Chambertin - 90 PTS - IWINE