

DOMAINE RENÉ LECLERC GEVREY-CHAMBERTIN 1^{ER} CRU « COMBES AUX MOINES »



René Leclerc and his son François are a good example of the family character of Burgundy domaines. In recent years, René Leclerc has gradually passed on the winemaking and management of the domaine to his son, François. The domaine consists of 12 hectares in and around Gevrey-Chambertin, producing Gevrey-Chambertin Village, Clos Prieur, Lavaux St. Jacques 1er Cru, Champeau 1er Cru, Combe aux Moines 1er Cru and a small amount of Griottes-Chambertin Grand Cru. As with all generational shifts in Burgundy, François also brings personal experience from work in Oregon and his own vision of what his vineyards can achieve. The irrepressible François has put

his stamp upon the wines, while still maintaining a acknowledged deference to his father: a reduction in yields in the vineyards, eliminating all new oak in the cellar, and a true non-interventionist approach are all part of the current protocols chez Leclerc.

Region:	Burgundy
Appellation:	Gevrey-Chambertin 1 ^{er} Cru Combes aux Moines
Owner:	René Leclerc
Established:	1982
Farming Practices:	Sustainable
Soil:	Limestone, white marl and iron
Grape Varieties:	100% Pinot Noir
Vineyard:	.8 ha
Age of Vines:	30-50 years
Yield:	35 hl/ha

Vinification and Elevage: Grapes are pressed utilizing an antique, manual wooden press, then the juice undergoes a short cold maceration. Fermentation is completed all indigenous yeasts in traditional vats. After six months the wines are racked into neutral barrel for aging, 15-18 months.

About the Vineyard: 1er Cru “Combes aux Moines” is 4.77 ha and a cooler site, with quarry walls around it that form an amphitheater.

Tasting Notes: This vineyard is famous for producing muscular, gamey Gevrey and it is often said that drinking it at ten years of age is optimal. Tannic, sanguine and bursting with fruit.

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