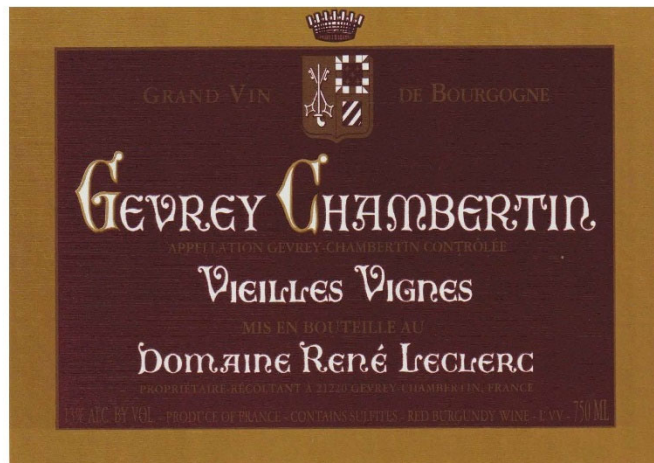


DOMAINE RENÉ LECLERC

GEVREY-CHAMBERTIN "VIEILLES VIGNES"



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 irrepensible 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 Village
Owner:	René Leclerc
Established:	1982
Farming Practices:	Sustainable
Soil:	Limestone with pebbles and clay.
Grape Varieties:	100% Pinot Noir
Vineyard:	.4 ha
Age of Vines:	40-60 years old
Yield:	35hl/ha
Avg Production:	4,200 bottles

Vinification and Élevage: Grapes are pressed utilizing an antique, manual wooden press, then the juice undergoes a short, cold maceration. Fermentation is completed with all indigenous yeasts in traditional vats. After six months, the wines are racked into neutral barrels for aging 12-15 months.

About the Vineyard: Nearly 4 ha of this 6-ha vineyard are classified as village, the other 2 ha are classified 1er Cru. Leclerc works with the village portion (called Clos Prieur Bas) in the center of the village. Only wines made from the 1er Cru portion can have Clos Prieur on the label, hence Vieilles Vignes for this excellent village wine.

Tasting Notes: Cherries both fresh and baked as well as some mineral notes of earth and button mushrooms. Silky tannins and a long finish.

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