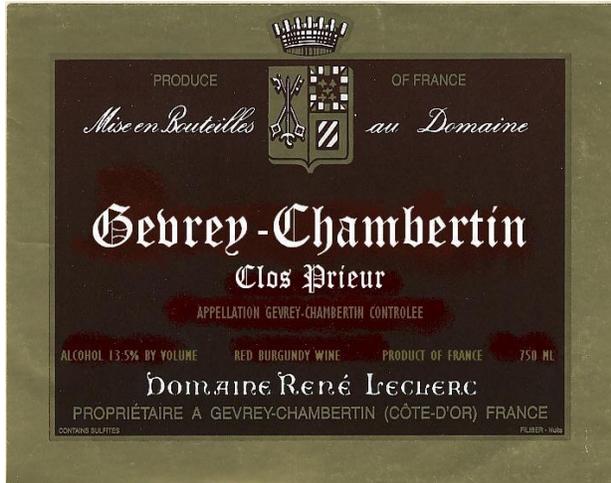


DOMAINE RENÉ LECLERC

GEVREY-CHAMBERTIN « CLOS PRIEUR »



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 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:	4200 cases total for the entire domaine

Vinification and Élevage: 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 barrels for aging, 12-15 months.

About the Vineyard: Nearly 4 ha of this 6 ha vineyard is classified as village, the other 2 ha are classified 1er Cru. Leclerc works with the village portion (called Clos Primeur Bas) in the center of the village.

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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