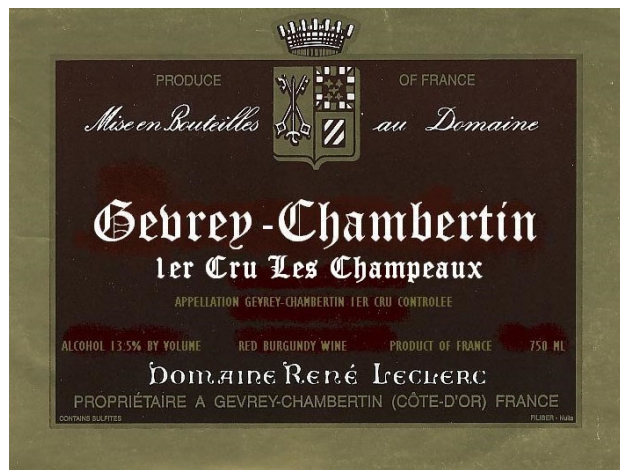


DOMAINE RENÉ LECLERC

GEVREY-CHAMBERTIN 1ER CRU "LES CHAMPEAUX"



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, 1er Cru “Lavaux St. Jacques”, 1er Cru “Les Champeaux”, 1er Cru “Combe aux Moines” 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 an acknowledged deference to his father: a reduction in yields in the vineyards, eliminating almost all new oak in the cellar, and a true non-interventionist approach are all part of the current protocols at chez Leclerc.

Region:	Burgundy
Appellation:	Gevrey-Chambertin 1er Cru
Owner:	René Leclerc
Established:	1976
Farming Practices:	Sustainable
Soil:	Shallow marlstone, limestone subsoil
Grape Varieties:	100% Pinot Noir
Vineyard:	.5 hectares
Age of Vines:	60-80 years
Yield:	35 hl/ha

Vinification and Élevage: Grapes are pressed utilizing an antique, manual wooden press, then the juice undergoes a brief cold maceration. Fermentation is completed using indigenous yeasts in traditional vats. After six months the wines are racked into barriques for aging, 15-18 months. Only 10% to 20% new oak is used.

About the Vineyard: The 1er Cru “Les Champeaux” site is located on the upper slope of Gevrey-Chambertin with a fine southeast exposure.

Tasting Notes: This high-altitude vineyard produces a well-structured Gevrey that is meant for aging in the bottle. Concentrated and firm on the palate, it is a big wine made for game and roast meat dishes.

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