Vallet Frères Gevrey-Chambertin Clos de la Justice Monopole , AOP Gevrey-Chambertin 2017

FBU4232017

Vallet Frères

— Burgundy, France

A charming, traditional Burgundian red from a single Clos in the heart of Gevrey-Chambertin.

Production

The grapes come into the winery with stalks, the first 10cm of each barrel is filled with grapes which are crushed by foot, the barrel is then topped up with whole bunches and fermentation starts naturally after 2-3 days. Since yeasts are an expression of the individual vintage and vineyard no artificial yeasts are used. 3-4 times a day the pulp is trodden by foot to further extract colour and flavour. The Vallets are passionate in their belief that wines vinified with stalks are better; in blind tastings destalked wines start with more colour which rapidly degenerates after 2-3 years in bottle, this cannot be said for Vallet's wines which retain colour and evolve more gradually. The wines are left in open top fermenters until the cap sinks, this is the time to decant into 20-30% well toasted new oak (a small percentage compared to most). After 15-20 months the wine is racked, blended and lightly fined. Wines are not filtered but checked by candlelight, then bottled directly from barrel by hand on a cask by cask basis. To quote Louis Vallet, the great-nephew of the founder Burgundy must not be fruity – this is no good for great wine .... Short cask ageing and early bottling are the denaturing of real Burgundy ... only a long period in wood, followed by a long period in bottle will produce finesse, breed and elegance". Their wines are proof of this.

Tasting note

Gently spicy and perfumed on the nose with a typically gamey complex palate which is long and flavoursome. A very traditional red Burgundy with real charm and substance.

Food Match

Ideal with poultry and game-birds or a semi-soft cheese.

ABV:
13.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Appellation:
AOP Gevrey-Chambertin

Winemaker:
Bernard Vallet

Grape Varieties:
Pinot Noir 100%

Suitable for:
Vegan