

Domaine Fourrier



Gevrey-Chambertin 1er Cru Les Champeaux



At a Glance:

- **Appellation:** AOC Gevrey-Chambertin 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .21 hectares in northern Gevrey, on the hill overlooking the village.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1919. Trained in Guyot.
- **Average Yields:** 30-35 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Following a natural 3-4 day pre-fermentation cold soak, wines ferment spontaneously in stainless-steel tanks for c. 3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** 18-20 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 18-20 months in neutral barrel
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** No added sulfur

In The Glass:

A vineyard that recently has been treated with regal respect after not being well-known. In fact, for many years, the Fourriers blended the grapes from the Champeaux and Goulots vineyards together, principally because their holdings in Les Champeaux are so miniscule. Now, able to show on its own, the Champeaux is a wine of exceptional concentration and depth with a superior level of complexity and elegance.