

# Gevrey-Chambertin 1er Cru, Clos Saint-Jacques

**Bruno Clair**

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**LOCALITY:** FRANCE – Burgundy – Côte de Nuits

**APELLATION:** Gevrey-Chambertin 1er Cru, *Clos Saint-Jacques*

**GRAPE VARIETY:** Pinot Noir

**WINEMAKER:** Arthur and Edouard Clair

**VINEYARD:** 1 ha. planted in 1957 and 1972 over clay-limestone soil. East and southeast exposition.

**VITICULTURE:** Organic (not certified). Guyot-Poussard pruning. Cover crop sowing.

**WINEMAKING:** 30-50% whole cluster. 10-15 days maceration in wooden vats. Fermented over ambient yeasts in open wood vats with punch-downs.

**AGING:** Aged for 18-20 months in used oak barrels (35% new). Then short blending period in tank before bottling.

**BOTTLING:** No fining, filtered only when the vintage requires it.

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