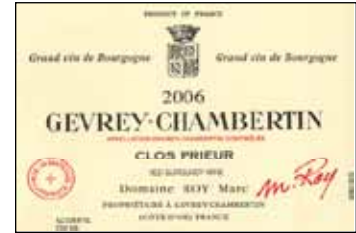


**Domaine Marc Roy
Gevrey-Chambertin**



**Burgundy
Côte de Nuits**

**farming : lutte raisonnée
total vineyard area : 4 hectares
principal soil type : clay, limestone
varietal : chardonnay, pinot noir
total annual production : 20000 bottles
harvest : manual**

overview

This small domaine, even by Burgundy's standards, of 4 hectares, is being directed since 2003 by the ambitious and young Alexandrine Roy, the fourth generation to assume the reins at the family domaine in the name of her father, Marc Roy.

Blessed with some exceptional parcels scattered throughout the village of Gevrey-Chambertin, including that in the renowned Clos Prieur site, the domaine's holdings are limited in size sufficient for Alexandrine, with the continued participation of her father, to oversee all facets of the production herself. A walk in the vineyard in mid-August reveals meticulously tended vines and easily explains how she is able to craft such pure and precise wines. Her attentive approach to the vineyard work includes aeration of the vines through a careful thinning of leaf cover as the growing season progresses, reduction of yields through green harvesting. Consequently, she produces fruit which is uniformly ripe from vineyards which are clean and vines which are incredibly healthy. With her harvest team she does all of the triage in the vineyard rather than at the cellar, bringing back to the domaine only pristine fruit and leaving behind on the vineyard floor that which does not belong at the cuverie.

All the fruit here is 100% de-stemmed, for the reds, daily *pigeage*, a measured hand during the relatively brief fermentations, all of which take place in stainless steel, and a delicate application of new oak during the also brief *elevage* of only 12 months. The results of course speak for themselves; the reds, incredibly soft, silky, supple and always transparent. They present a remarkably pure medley of red fruit flavors, with an emphasis on elegance and equilibrium above power, making these wines approachable in their youth and worthy of long-term aging as well.

vinification and aging :

- 12 separate parcels are all vinified separately with indigenous yeast
- 100% de-stemmed fruit vinified in stainless steel tank
- cold pre-fermentation for 3-5 days before primary fermentation begins
- pigeage as demanded of the vintage
- aging on fine lees in burgundy barrels, no more than 1/3 new wood, for up to 12 months
- wines bottled, without filtration, just before the following vintage
- 6 months of cellar aging before wines are released

www.jolivin.com

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Joli Vin Imports



**Domaine Marc Roy
Gevrey-Chambertin**



**Burgundy
Côte de Nuits**

gevrey-chambertin, vieilles vignes

annual production 15000 bottles

Age of vines ranges between 50 and 70 years.

The grapes for the V.V. bottling come from a total of 10 separate lieu-dit, including La Justice, Les Crais, Murot, Seuvrée and Carougeot scattered throughout the village, with various blends of clay and limestone and thus providing a wonderful expression of all their separate strengths within the final assembly.

Approximately 20% new barrels.

gevrey-chambertin, clos prieur

annual production 1600 bottles

Average vine age is 50 years.

The grapes for this bottling come exclusively from the *Clos Prieur* parcel just below the premier cru of the same name, located just south of the village and slightly down slope from *Mazis-Chambertin*. From this sector of Gevrey, clay and limestone combine in equal proportion within the soil structure and fashion the most feminine of the Gevrey wines, softly textured and typically expressing the *petits fruits rouges* one comes to expect from wines from within this commune.

Approximately 33% new barrels.

gevrey-chambertin, cuvée alexandrine

annual production 1200 bottles

Alexandrine makes this very unique cuvée which is culled from all of her parcels as she walks the vineyards at harvest and selects only the tiny millerandage grapes, or shot berries which give much higher solid to liquid ratios and therefore produce a more concentrated more structured wine. It is not made every vintage.

Approximately 33% new barrels.

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