

## Domaine Marc Roy Gevrey-Chambertin



### Burgundy Côte de Nuits

#### producer 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% destemmed, 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.

#### **marsannay blanc, les champs perdrix**

*annual production 2000 bottles*

Taken entirely from this *lieu-dit* in the most south western corner of Marsannay, adjoining the appellation of Fixin. This is a stony vineyard with a limestone base at a towering elevation approaching 400m which helps to account for producing a bright Chardonnay with a citrusy, mineral and racy character. The name Chablis comes to mind.

#### **gevrey-chambertin, vieilles vignes**

*annual production 15000 bottles*

The grapes for the V.V. bottling come from a total of 10 separate *lieu-dit*, including La Justice, Les Crais, Murot, Seuvrée and Carugeot 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. Age of vines ranges between 50 and 70 years.

#### **gevrey-chambertin, clos prieur**

*annual production 1600 bottles*

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*. Average vine age is 50 years. 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.

www.jolivin.com

510 849-9861 ~ fax 510 868-4524

94709 2163 virginia st. berkeley, ca.

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