

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2017 MARCHAND & BURCH GEVREY-CHAMBERTIN



Marchand & Burch is a collaboration of two old friends from France & Australia who share a love of fine wine. Winemaker Pascal Marchand and vigneron Jeff Burch have embarked on a partnership to hand-craft Pinot Noir and Chardonnay from selected sites in both countries. With a commitment to natural, sustainable viticulture and traditional winemaking practices, we invite you to enjoy the pursuit of these two friends. This wine is part of the Marchand & Burch French collection.

Tasting notes

Bright and clear, deep ruby in colour, with a restrained nose offering subtle black cherry, some violet and smoky earth notes. Juicy, rich, concentrated dark fruits, powdery tannins, mineral earth notes and subtle smoked meat characters flesh out the palate. The wine projects strength and potential, with ample fruit, palate texture and structure, and ready to deliver the essence of the village and evolve gracefully over time.

Vineyards: This wine is made with grapes coming from En Champ, Murots, Les Crais, Jouse and Les Seuvrees.

Soils: En Champ has a calcareous and clay soil. Les Crais is characterized by a high proportion of limestone. Jouse and Murots by a brown limestone soil, well drained, slightly exposed to the east. Les Seuvrees is mostly calcareous soils with a good proportion of marls.

Vinification:

20% whole bunch, short cold maceration, one pigeage a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction.

Vatting time: 20 days

Pressing: Pneumatic press

Ageing

Total elevage: 16 months

Oak used: French oak barrels 20% new oak, light and long soft toast from Allier, Jupilles, Fontainebleau and Nevers forests.

Operations performed during ageing: One racking after malolactic fermentation

Filtration: No fining, no filtration

All the vinification and ageing operations are carried out with reference to the lunar calendar.