

Harmand Geoffroy



Gerard Harmand and his son, Philippe, now lead this family-run estate that was established in the late nineteenth century. Encompassing 9 hectares of vineyards, all planted to Pinot Noir and situated exclusively within the boundaries of the village of Gevrey Chambertin the estate today is undergoing a passing of the torch from father Gerard to son Philippe. Although its wines have always displayed an attractively unforced classicism, the domaine has made notable strides in terms of precision, balance, and expressiveness over the past five years, due in large part to improvements in its cellar work: better temperature control, managing extraction with greater gentleness, moving the wines by gravity, and refining its oak sources and barrel regimens. Gevrey-Chambertin accounts for the largest surface area under vine in the entire Cote de Nuits, and it can be challenging to get a handle on its broad range of terroirs. How fortunate for RWM and its clients that the Domaine Harmand-Geoffroy offers us the opportunity to taste the village's nuances, rendered with precision and grace.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** No herbicide and no insecticide, synthetic fungicide used only when absolutely needed.
- **Ploughing:** Annual ploughing of the vineyards to maintain soil health
- **Soils:** A variety of sites in the crus of Gevrey-Chambertin, all with limestone-clay soils
- **Vines:** Average 50 years old; oldest vines 80 years old. All are all planted in Guyot.
- **Yields:** Severe pruning, debudding and an annual green harvest control yields.
- **Harvest:** Entirely manual, with sorting in the vineyard and loading into small crates
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Following total destemming and a 5-day cold soak, wines ferment spontaneously for 15-21 days in stainless-steel tanks.
- **Extraction:** Punchdowns and pumpovers, depending on the nature of the vintage.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring

Aging:

- **Élevage:** Wines rest in barrel for 12-16 months. Village and 1er-cru wines see 20-40% new oak; grand cru wines see c. 80% new oak. Wines are racked by gravity during élevage.
- **Lees:** All wines are kept on their fine lees until bottling.
- **Fining and Filtration:** No fining, no filtration
- **Sulfur:** Applied at harvest and after malolactic fermentation. 15-20 mg/l free sulfur, c. 45 mg/l total sulfur.