

# Harmand Geoffroy



## Mazis-Chambertin Grand Cru



### At a Glance:

- **Appellation:** AOC Mazis-Chambertin Grand Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .75 ha of vines in the east-facing portion of the Mazis-Chambertin Grand Cru in southern Gevrey.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines are 40-60 years old. All are trained in Guyot.
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Following total destemming and a 5-day cold soak, wine ferments spontaneously for 15-21 days in stainless-steel tanks.
- **Pressing:** Pneumatic
- **Time on Lees:** 16 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 16 months in barrels, 80% new
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest and after malolactic; 15-20 mg/l free sulfur, c. 45 mg/l total sulfur.

### In The Glass:

As is often the case with the Grand Crus in this southern tier of Gevrey, this wine, although powerful, is distinguished and fine with notes of raspberry and red cherry fruit in its youth supplemented with the aromas of violet, rose and clove; a more wild side emerges as the wine ages and pepper, licorice and leather add nuance to this beautiful beast.