

AP WINE IMPORTS

DOMAINE COILLOT PÈRE ET FILS

Gevrey Chambertin Vieilles Vignes

The Estate: The domaine was established in the village of Marsannay in the 1960s by Bernard Coillot and is now managed by Christophe Coillot. It has 11 hectares spread across 12 appellations. Wines are made naturally with minimal intervention, with no insecticides, pesticides, or herbicides. About 50,000 bottles are produced annually.

Location: Vines grown in the village of Gevrey Chambertin, in the Côte de Nuits, Burgundy, France.

Varietals: 100% Pinot Noir

Vinification: Grapes are hand picked at peak maturity and meticulously sorted on the sorting table. They are destemmed slowly to keep them intact, placed in vats and cooled before a long pre-fermentation maceration. Vatting lasts 15-21 days depending on the vintage, with pigeage, délestage, or remontage chosen daily after tasting. Pressing is carried out in successive stages.

Aging: 10 to 12 months in oak barrels of 1 to 4 wines, on lees, then racked and blended in vats. Neither fined nor filtered, with some exceptions. Bottled at the beginning of the year, following the lunar calendar.

Tasting Notes: High concentration, silky tannins, and a fleshy feel on the tongue. Fruity notes embellished by beautiful freshness. Very long and frank finish with aromas of blueberry cream and black cherry jam.

