AP WINE IMPORTS

DOMAINE GÉRARD PEIRAZEAU ET FILS

Clos de la Roche Grand Cru

The Estate: Descended from Jules Groffier, Laurent Peirazeau expanded production from the 2019 vintage under the label Gérard Peirazeau & Fils. The domaine manages 3.65 hectares across Morey-Saint-Denis, Chambolle-Musigny, and Gevrey-Chambertin and produces 13 appellations including 5 Grand Crus. Sustainable cultivation with organic products, indigenous yeasts, minimal intervention.

Location: Clos de la Roche Grand Cru, Burgundy, France.

Production Area: 0.40 hectares

Vines: The vines are old, so the berries are small and uneven (millerandé). They are harvested very ripe while retaining their acidity, guaranteeing a high quality balance.

Varietals: 100% Pinot Noir

Vinification: The harvest is entirely destemmed, to avoid excess tannins. Minimal-intervention approach, using only indigenous yeasts and no added substances. The grapes are macerated in stainless steel tanks for 2-4 weeks with gentle manual pumping-over and punching-down for soft extraction.

Aging: In oak barrels (around 30% new oak on average) for about 18 months, no racking. Light filtration before bottling.

