



MAISON PASCAL CLEMENT



GEVREY-CHAMBERTIN “LES EVOCELLES” 2013

PASCAL CLEMENT || Pascal Clement was born in the village of Savigny-les-Beaune to a family of growers, where his father founded the Maison in 1950. After over 20 years as a grower and winemaker in the region – including his time at legendary Domaine Coche-Dury in Meursault - he launched his own micro-négociant project in 2012. The wines live in a stunning building built in 1850 with a splendid arched cellar, housing 200 barrels. Pascal works with friends across several appellations, personally selecting and tending the plots he chooses to work with.

BURGUNDY || Running a thin line from Auxerre in the north to Lyon in the south, the vineyards of Burgundy are revered, idolized and worshipped, especially those that fall in the Côte d’Or, or “Golden Slopes.” There are thousands of small-scale growers, often with only tiny parcels of land - in some cases mere rows - which means most Burgundy producers operate as négociants out of necessity. Wines are classified from regional appellation (AC Bourgogne) up through Premier Cru and Grand Cru vineyards.

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BLEND | 100% Pinot Noir

VINEYARDS | Les Evocelles is located high up the hill at the northwesterly-most point in Gevrey-Chambertin, surrounded by Premier Cru vineyards (Champeaux and Combe aux Moines). Some speculate it was overlooked for classification due to its elevation at 400 meters. Vines face south/southeast on shallow calcerous soils.

WINEMAKING | Aged 18 months in French oak.

WINEMAKER TASTING NOTES | The glow of youth gives the wine its lively ruby colour; with age it develops a dark carmine-red, black cherry tint. Strawberry, blackberry, violet, reseda and rose are some of the spontaneous aromas. Maturity gives the wine a bouquet of liquorice, leather and fur, with accents of game and undergrowth. In the mouth, it is the expression of a great Burgundy wine. Full and powerful, rich, strong, a body and a spirit, it asserts itself on a firm structure, velvety tannins, expressed with a very fine grain, without hardness. Pleasant when young, and to be enjoyed for its fruitiness, but above all it is a wine for keeping, often for a long time, excellent for learning about vintages.

