



DOMAINE DANJEAN-BERTHOUX

Givry Clos du Cras Long 1er Cru

VINTAGE: 2017

GRAPE(S): Pinot Noir

COUNTRY: France

APPELLATION: Burgundy, Côte Chalonnaise, Givry AOP

VINEYARD: Clos du Cras Long 1er Cru

SUGAR: 1.5 g/L

ACIDITY: pH 3.43

ALCOHOL: 13.45%

STYLE: Complex and perfumed.

FOOD PAIRINGS: Truffle dishes, egg dishes, beef carpaccio, wagyu.

THE DOMAINE: After assuming control of the family estate 20 years ago, Pascal Danjean decided to bottle wines for the domaine with the first vintage in 1993. Primarily located in 1er Cru vineyards in the small village of Givry, the wines are never fined or filtered resulting in soft, supple mouthfuls and allowing the terroir to shine. Early drinkability, lower prices and high level of consistency are a few reasons why we love the Côte Chalonnaise!!! Danjean-Berthouix is an amazing example of what top growers are achieving in this up and coming region of Burgundy.

VITICULTURE AND VINIFICATION: Vegan and sustainably farmed. The vines are farmed conventionally under what might be called “lutte raisonnée”. Grass is kept in a few parcels and soils are sometimes ploughed. The vinification takes place in concrete neutral tanks with a cold 3 to 4 days pre-fermentation maceration. Reds are 100% destemmed. Ageing takes place in barrel, 35% of which are new. Finally, the wines are not fined but undergo a light filtration.

VINTAGE DETAILS: 2017 was an excellent vintage, for the most part, in the Côte d’Or and Côte Chalonnaise. First and foremost, the yields were excellent, with most of our growers reporting higher production than in recent years – 2017 is the largest harvest since 2009. Also, our growers had mostly positive things to say about the quality of the wines: many growers compared them to 2015s with a bit higher acidity. Hail was also not a big problem in 2017, sparing the often-hit zone around Meursault and Volnay. Only Morey St. Denis reported hail damage in the northern section of the village – both Ligniers reported a 15 to 30% reduction in affected parcels.

TASTING NOTE: Bang for your buck! Pretty and complex with red fruits, baking spices, and autumn forest floor, to name a few. Long and finessed.

PERSONAL NOTES: