Wijnfiche

Domaine Henri Richard - Aux Corvées | Gevrey-Chambertin | BIO France (COTE D'OR) — 2022

Domain

Domaine Henri Richard

The Henri Richard domain is located in the heart of the village of Gevrey-Chambertin, south of Dijon, with the two hectares of vineyard "Aux Corvées" of the same appellation behind the house. It is a real family estate founded in 1938. Before that, the house and vineyard belonged to Gaston Roupnel, a famous writer-historian.
Since 2013, the fourth generation has been in charge: Richard Bastien is an oenologist and Sarah Bastien-Berthier is a Master in International Wine Trade, people with wine in their blood. Thanks to collaboration with Guillaume Berthier, the estate has been certified organic-dynamic under the Demeter label since 2018.
The philosophy believes in living and stable soils, with healthy vines in a protected environment. The vines grow in a temperate maritime climate with continental tendencies with sunshine, an annual average of 1,831 hours per year. They lie due east, at an altitude of between 250 and 350 m, on a clay-limestone subsoil.
Since 1996, all herbicides and acaricides have been abolished. Apart from a light dose of sulfur before bottling, there is no further oenological addition to the wines.

Vinification

Harvest manually, sort on receipt and transfer to cuves using gravity. Whole bunches, native alcoholic and malolactic fermentations are used, followed by 12 months aging in Burgundy barrels. The wine is finished by natural siphoning, clarification and stabilization, and without filtration. Apart from a light dose of sulfur before bottling, there is no oenological addition to the wines.

Taste

This wine from the Côte de Nuits has a nice bright color. The nose contains many small red fruits such as red currant and cherry, along with spices and notes of forest floor. Nice and fresh in the mouth with supple tannins and lots of fruit, complemented by spicy notes from the aging in wood, a wine with elegance. The aftertaste is fresh and harmonious.

Food pairing

Lamb - chops | Roast | Poultry - braded duck

General information

Type: Red wine
Grape varieties: Pinot Noir (100%)
Viticulture: Biodynamic
Storage (years): + 7-10
Serving temperature: 14-16 °C
Taste profile: Elegant refined

