



TERROIRS Coming from the heart of the AOC, this 1er Cru is a blend of two separate parcels in the "Cherbaudes" and "Les Perrières" vineyards, situated close to the Grand Crus of Gevrey Chambertin. Soils are classic red clay and limestone, with generally excellent drainage.

FARMING Estate owned and farmed. Biodynamic farming (and certified organic) using the lunar calendar. For Pascal & Moray, farming is about respecting nature intuitively, not dogmatically. Vine selection is massale. Yields are kept low by de-budding. All of Domaine Tawse's premier cru and grand cru parcels are now worked by horse and plow. The harvesters pick in small batches and transport the grapes in 17-kg cases to preserve their integrity. Every vineyard is immaculately kept by hand, from the canopy management and pruning to the harvest.

GRAPE VARIETALS 100% Pinot Noir

VINE AGE 40 years old average

AVERAGE YIELD 35 hl/ha

WINEMAKING After the harvest, the team sorts through the crop vigorously, often giving up 10 percent to ensure that only the finest quality fruit reaches the fermentation tanks. The grapes are 100% de-stemmed before a five-day cold maceration. The must undergoes one daily punch-down at the start of alcoholic fermentation, with pump-overs during maceration to ensure a gentle extraction followed by a gentle pressing. Total vatting time: 20 days. The wine then ages for 18-20 months in French oak barrels (25% new barrels from the Jupilles forest with a light and gentle toast) and undergoes one racking before an unfinned and unfiltered bottling. All aging operations are carried out according to the lunar calendar.

TASTING NOTES Vibrant, textured, and full of classic Gevrey-Chambertin aromas of raspberry liqueur, black olive, and wild berry fruits. The Premier Cru pedigree shows even more on the palate, with a soft, supple texture, balanced by a racy, invigorating acidity.

ANNUAL PRODUCTION 900 bottles produced, or 75 cases (3 barrels)

