



DOMAINE DU CLOS SAINT LOUIS

AOP Gevrey-Chambertin

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Located in Fixin, in Côte de Nuits, Domaine Du Clos Saint Louis is a family estate that exploits parcels on prestigious climates, benefiting from iron-rich limestone soils. Practicing sustainable viticulture, the estate relies on exclusively manual harvesting and traditional vinifications in open tanks to preserve the natural elegance of Pinot Noir. Aging in oak barrels, with a measured proportion of new wood, brings remarkable depth without masking the purity of the fruit. The reds from the estate offer a fine tannic structure, aromas of black cherry, undergrowth, and spices, with a silky palate and beautiful persistence. An essential reference for lovers of Fixin and great Burgundy wines tailored for aging.

VARIETAL

Pinot Noir 100%

TERROIR

Clay-limestone soils.

IN THE VINEYARD

Yields are controlled through spring debudding and green harvesting in July.

HARVEST

All our grapes are harvested entirely by hand, with rigorous sorting carried out by the pickers.

WINEMAKING

After total destemming, fermentation lasts about three weeks, beginning with a cold pre-fermentation maceration and minimal cap punching.

AGEING

Aged in oak barrels for approximately 12 months, with 15% new oak.

SERVING

Serving temperature: 14 to 16°C

AGEING POTENTIAL

5 to 10 years

TASTING

Located at the edge of the Premier Cru zone, the "Aux Ételois" plot delivers a Gevrey-Chambertin of remarkable depth, where elegance meets power. The robe is a deep garnet red with brilliant highlights. The nose is complex and distinguished, opening with ripe black fruits—blackberry, blackcurrant—cherry confit, and sweet spices, complemented by hints of forest floor and a subtle smokiness. On the palate, the attack is generous, supported by a firm yet well-integrated tannic structure. The finish is long and aromatic, echoing flavors of morello cherry and licorice. A structured and refined terroir-driven wine, with excellent aging potential.

FOOD PAIRINGS

This wine pairs beautifully with ribeye steak, braised lamb or lamb in dark sauce, feathered or furred game, but also with pan-seared pike-perch or tuna in red wine sauce. It complements all cow's milk cheeses, especially Époisses, Ami du Chambertin, and Cîteaux.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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