



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE MAREY

AOP Gevrey-Chambertin
Red



PRESENTATION

François Marey, a stonemason by trade, founded the estate after World War II. Initially focused on fruit production and arboriculture, he turned to viticulture in the 1980s in response to competitive pressure in the fruit market. Today, the estate covers 21 hectares in the Côte and Hautes Côtes de Nuits. The cultural approach is based on integrated viticulture, limiting treatments and promoting biodiversity. Harvesting is manual, and fermentations are natural. Its distinctive feature? A know-how combining vines and arboriculture, maintaining a living and diverse ecosystem.

VARIETAL

Pinot Noir 100%

LOCATION

The La Justice climat is located at the foot of the hillside, north of the village of Gevrey-Chambertin, on an ancient alluvial terrace just a few hundred meters from the village edge. Easily accessible and well exposed, this plot enjoys a slightly warmer microclimate than the higher slopes, allowing for even and consistent ripening of Pinot Noir. Its position on the plain gives it a notable precocity while preserving the elegance typical of Gevrey's terroirs.

Age of vines: 60 years old

TERROIR

The soil of La Justice is composed of stony silt mixed with limestone scree from the nearby Lavaux combe. This deep, well-draining soil is rich in minerals and supports healthy vine growth with regulated water supply. The result is a balance between power and finesse, producing structured yet refined wines. The mineral tension in the background adds complexity, delivering dense and precise Pinot expressions.

IN THE VINEYARD

After several years of sustainable farming, the estate has committed to an even more nature-respectful approach. For over three years now, Village appellations are ploughed by horse in Nuits-Saint-Georges and Aloxe-Corton, and by tractor in Gevrey-Chambertin, to preserve the soil and encourage natural grass cover. The Hautes-Côtes de Nuits and Bourgogne wines follow the same path, with mechanical weeding using disc tillers.

HARVEST

Harvesting is done entirely by hand, with strict selection in the vineyard. Grapes are picked at optimal ripeness and transported in small crates to preserve their integrity. A second sorting is done at the winery before fermentation. Depending on vintage quality, some whole clusters may be used to add aromatic complexity and tannic structure. Precision during harvest is essential to reveal the finesse of the La Justice terroir.

WINEMAKING

In the cellar, the estate has also updated its process. With the new vat room, temperatures can be precisely managed to optimize tannin extraction and preserve grape color. Winemaking is adapted to each vat: following thorough sorting, some batches undergo full destemming and are gently punched down twice a day. For others, depending on the harvest, the approach changes: partial destemming with 30% whole bunches. This technique enhances complexity and freshness. The wines are aged in barrels for a minimum of twelve months to round out the aromas and refine the profile.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING

After pressing, the wine is aged in French oak barrels, 20% of which are new. Maturation continues for 14 months, with careful monitoring of each barrel. The aim is to enhance the wine's natural structure while staying true to the character of the La Justice climat, with minimal oak influence.

SERVING

Serve between 16 and 17°C

AGEING POTENTIAL

10 to 15 years

TASTING

Gevrey-Chambertin wines are deeply colored with intense aromatic expression, evoking blackcurrant and other small red or black berries. As they age, they develop animal notes of musk and fur, and often licorice. They are powerful wines, combining robust tannins with generous softness and balanced acidity.

FOOD PAIRINGS

This wine pairs beautifully with flavorful yet refined cuisine. It goes wonderfully with rabbit stew with prunes, Sichuan pepper-crusted ribeye, or a spiced lamb tagine with raisins. On the sweeter side, consider pairing it with a red-wine-poached pear with spices, a dark chocolate fondant, or a red berry crumble. Its elegant structure and bright fruit allow it to shine with savory dishes as well as more daring sweet pairings.

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