

Domaine Joblot 'L'Empreinte' Rouge, Givry 1er Cru 2018



A complex and well-structured Burgundy showing expressive aromas of violets with ripe red fruits on the palate complemented by chocolate, perfumed and elegant.

Producer Note

One of the greatest producers in Southern Burgundy, the Joblot family has been producing fine wines for over four generations. They own 14 hectares of vineyard in four red and two white Premier Cru areas in Givry and lay great emphasis on vineyard management with small yields. Their total production is 6,000 cases per annum. The wines are vinified with a high proportion of new barriques resulting in powerful but elegant wines of top class quality. These sought after wines have limited availability.

Vineyard

L'Empreinte means 'Footprint' in French and this cuvée is the result of the best parcels of Domaine Joblot's four 1er Cru vineyards: Clos Maroles, Clos Du Cellier Aux Moines, Bois Chevaux and clos de la Servoisine, in the Burgundian appellation of Givry. The soils are all limestone, except in clos du Cellier Aux Moines where brown clay components can be found. The soils are lightly harrowed rather than ploughed to avoid soil erosion. The vines are pruned to the single cane Guyot method and are planted at a density of 8,000 per hectare; they are low yielding, producing small, concentrated flavoursome berries. The vineyards are cultivated according to a philosophy of minimum intervention, in order to retain the essence of the terroir.

Winemaking

Juliette Joblot aims for an early harvest in order to retain the freshness and acidity in the grapes; each vintage it takes place before the autumn equinox. The grapes were harvested in three tonne bins, pressed in a horizontal press and racked. Fermentation took place at controlled temperatures with an automatic and gentle pigeage twice daily. A very slow, cool maceration lasted for two weeks before the wine was transferred to Allier oak barrels (60% new) for 13 months, where slow malolactic conversion took place. Following a minimal intervention approach, the wine did not undergo further racking, minimal sulphur was added during vinification and the blend was lightly fined prior to bottling.

Tasting Note

A very expressive nose with pure, ripe red and black fruit aromas which lead to a silky, smooth palate with velvety tannins, great length and aromatic persistence. This is full of finesse.

Grape

Pinot Noir 100%



Winemaker:	Juliette Joblot
Region:	Burgundy
Sub region:	Givry 1er Cru
Country:	France
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	0.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/No
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	44369181
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Natural Cork