

## Domaine Christian Clerget

- A family endeavor
- The Chambolle and Echezeaux vineyards
- Hand picking and selection
- From vineyard to the winery



Isabelle and Christian Clerget, with Georges, Christian's father.



The Chambolle 1er Cru Les Charmes vineyard. The Clerget's one hectare parcel is 36 years old and faces south-east, at 250 meters altitude. The soil warms quickly, as it is composed of limestone mixed with stones and gravel. The wine's power and finesse derives from this *terroir*.



Above harvesting at the upper part of the domaine's one hectare Echezeaux holding, called "en Orveaux," located at the border with Chambolle. The exposition is perfectly south-east. The slight valley below (called a "combe") acts as a barrier to winds and storms.

In the Echezeaux vineyard, a view of the 60-year-old vines. The soil is stony limestone over a bed of clay, as seen at left, which is ideal for ripening Pinot Noir.



Looking north from inside the Clos Vougeot wall to the 1er Cru Petits Vougeot, in which Clerget owns one half hectare.



Ripe and healthy Pinot Noir grapes. Green harvesting and leaf stripping is done meticulously, according to the needs of each vintage. All grapes are hand harvested and carefully placed in small plastic baskets, which are cleaned daily. The contents of the baskets are placed in plastic crates and are transported to the winery, where they are further sorted on a *table de trie*. A few older, small baskets are still in use.



The team of pickers enjoying the sunny weather of the 2005 harvest. Crates of grapes — here is the Petits Vougeot — are transported to the winery in these crates. The small transport cases ensure that the fruit remains intact and is not crushed while in transit to the *couverie*, where the wine making process begins with 100% de-stemming.

