



Jeremy Recchione *Les Hervelets*

Winery: Jeremy Recchione

Vigneron: Jeremy Recchione

Appellation: Fixin 1er Cru

Location: Burgundy > Fixin (same area as the Gevrey Chambertin 1er Crus)

History of Domaine:

It comes as no surprise that there is a new generation of Burgundian winemakers who are bringing a bright new approach, and one of those winemakers is Jeremy Recchione. It all started for Jeremy in 2010 after meeting Sylvain Cholet (of Meursault) who taught him organic winemaking methods and instilled the importance of respecting the terroir. In 2012, Recchione moved to Gevrey-Chambertin where his education continued at Domaine Pierre Naigeon as cellar master. As time went on, he started to produce wines under his own name and label and built a name for himself based on these wines. His knowledge stretches beyond the Burgundy and local terroir as far as Australia. He is passionate about Pinot Noir (of course) but he has also worked to develop his skill in Syrah, Viognier, and Grenache. This is why he works with several Rhone varieties despite being based in Gevrey-Chambertin. He uses traditional Burgundy methods and strives for minimal intervention throughout the process. All wines are organic but not certified.

Cuvée: Les Hervelets

Grape Variety: 100% Pinot Noir (70-year-old-vines)

Vineyard: Clay-Limestone, kimmeridgian limestone (similar to Chablis)

Exposure: East-Western

Vinification:

Harvest is all manual (hand harvested) and the grapes are sorted in the field. Grapes are left whole-bunch, but they are not crushed. Fermentation (non-MLF) is 15 days in length in steel tanks with debourbage, and follows a temperature controlled pre-fermentation for three days. There is some light pigeage by hand. Elevage is in barrels for 12 months. Bottling is done by gravity and there is no sulfur added.