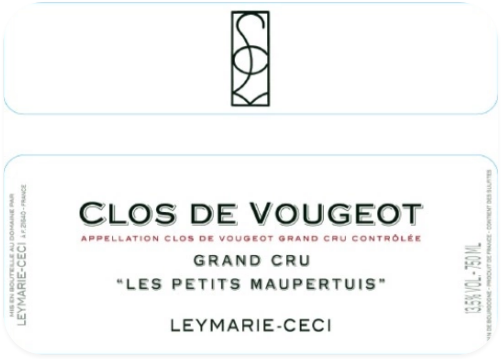
DOMAINES ET SAVEURS
COLLECTION
JEANNE MARIE DE CHAMPS

Domaine Leymarie-Ceci

Clos de Vougeot Grand Cru

Rouge - Grand Cru



Domaine Leymarie-Ceci

History

1920: Charles LEYMARIE, originally from Corrèze, establishes a wine trading company in EGHEZEE, Belgium, in the buildings where most of the company's Belgian activities are still based today.

1933: On a whim, Charles buys just over half a hectare in the upper part of Clos de Vougeot. For more than 30 years, this plot was farmed on a “half-fruit” basis by a local winegrower.

1939: The declaration of war forced Charles to return to France. He settled his family in Libourne, where he bought Château Beauchêne (Pomerol) and Clos Mazeyres (Pomerol). At the end of the war, he resumed his wine trading activities in Belgium with his youngest son René, entrusting the management of these two properties to his eldest son, Marc.

1957: Marc and René purchased Château BODET (Canon-Fronsac).

1969: René purchases the current buildings of the LEYMARIE-CECI estate in Vougeot, as well as the adjacent Vougeot plot “Clos du Village.” He naturally takes over the operation of the Clos de Vougeot plot. He finally completes the estate's holdings with: 1970: a plot in Gevrey-Chambertin called “La Justice”

1974: two plots in Morey-Saint-Denis and two others in Bourgogne

1976: a plot in Chambolle Musigny 1er Cru called “Aux Echanges”

1986: Complete renovation of the winery, installation of a stainless steel tank and a temperature control system using water flow. This was an important step in the qualitative evolution of the wines of Domaine LEYMARIE-CECI.

1996: Systematic practice of “green harvesting” and leaf removal. Green harvesting takes place in July or August and consists of reducing the number of bunches per vine. This process optimizes the sugar content and ripeness of the grapes.

2006: Modification of the harvesting process: grapes are harvested in 12-15 kg crates, which are transported on pallets to the winery. Installation of a new sorting line: double vibrating sorting tables and a new-generation

destemmer. From the vine to the vat, the grapes are now transferred solely by gravity, without any contact with a pump. Replacement of all stainless steel vats with smaller, cylindrical, double-walled vats (18 to 21 hectoliters). Today: Leila and Jean-Charles LEYMARIE jointly manage the LEYMARIE-CECI estate and the Belgian wine merchant LEYMARIE SA.

Vines & Wines

Estate size

4 hectares

Vineyard management

Since 1994: “sustainable” and “integrated” cultivation methods, involving in particular minimizing the use of fertilizers (only organic), fungicides and pesticides, limiting yields through appropriate pruning and plowing, and no longer using chemical weedkillers.

Green harvesting is generally practiced in July: limiting the number of bunches to 5-7 per vine, depending on the year. Leaf removal on the north-northeast side.

The wines

Age of vines: Clos de Vougeot (34 years), Chambolle-Musigny (27 years), Vougeot (48 years) Gevrey-Chambertin (20 years), Morey-St-Denis (34 years), Bourgogne (28 years), Bourgogne Grand Ordinaire (47 years), Bourgogne Blanc (6 years)

Soil: Clay-limestone marl

Clos de Vougeot Grand Cru: 52.60 ares

Chambolle-Musigny 1er Cru “Aux Echanges”: 92.60 ares

Vougeot “Clos du Village”: 39.25 ares

Gevrey-Chambertin “La Justice”: 67.93 ares

Morey-Saint-Denis: 39.44 ares Burgundy (White, Red) and Coteaux Bourguignons (White, Red): 93.62 ares

Vinification

Manual harvesting, transport to the winery in 10 kg crates and feeding of the crusher-destemmer via a sorting and distribution table.

Total destemming before passing through a second sorting table and vatting in open stainless steel vats with temperature control.

Cooling of the harvest and cold maceration for 8-10 days

Fermentation for approximately 16 days with punching down and/or pumping over morning and evening and temperature control

Hot racking at approximately 20°-22°

Light pressing of the marc (pneumatic press)

24 hours of settling before racking

Aged in Allier oak barrels, medium toasting for a minimum of 18 months

1/5 new barrels, 1/5 one-wine barrels, 1/5 two-wine barrels, 2/5 three-wine barrels for Bourgogne wines

1/3 new barrels, 1/3 one-wine barrels, 1/3 two-wine barrels for communal appellations

1/2 new barrels, 1/4 one-wine barrels, 1/4 two-wine barrels for Grand Cru and Premier Cru wines.

Racking after malolactic fermentation

Complete blending in vats

No fining, no filtration (or light filtration) before bottling.