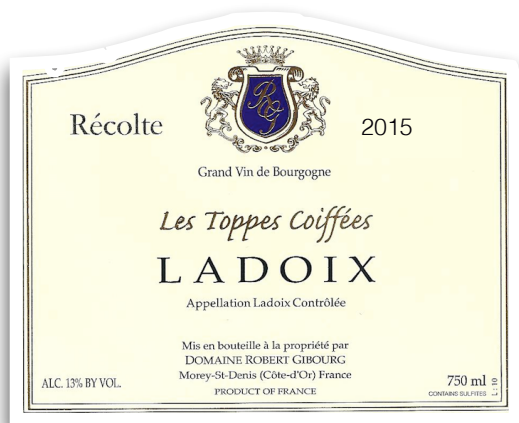




## Domaine Robert Gibourg Ladoix “Les Toppes Coiffées” 2015



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|-------------|---|
| REGION      | Ladoix A.O.C.   |
| GRAPES      | 100% Pinot Noir   |
| SOIL        | Limestone, marl and iron-rich olite.  |
| VITICULTURE | Sustainable farming.  |
| VINICULTURE | Fruit is hand-picked and destemmed. Following a 3-5 day cold soak, must ferments with natural yeast over 18-21 days. Wine is aged in up to 30% new oak for 16-18 months. Unfined, unfiltered. |
| ALCOHOL     | 13%   |

Robert Gibourg, born in 1942, inherited about 1 hectare of very old vines from his parents in the Cote de Nuits and from his grandfather in the Cote de Beaune. In 1975, Robert Gibourg married Marie Therese, whose family was a winemaking family in Ladoix. In 1976, Marie Therese's uncle retired and Robert Gibourg has been farming his parcels under metayage ever since, including parcels in Ladoix, Aloxe Corton including a small amount of Grand Cru Corton Renardes.

In 1980, Robert Gibourg purchased a parcel of Bourgogne 'Closeau du Clos Prieur' in Gilly-les-Citeaux which is a peripheral village of the Cote d'Or, directly adjacent to Flagey-Echezeaux and Vougeot but only allowed a Bourgogne appellation and location of the small luxury hotel Chateau de Gilly. In 1993, Robert purchased and planted Morey Saint Denis Lieux Dit "Clos de la Bidaude", a Monopole located directly above Grand Cru Clos de Lambrays, Clos de la Bidaude is a truly unique parcel enclosed in by a stone wall adjacent to La Bidaude with the top of the vineyard planted to Chardonnay and the lower slopes with Pinot Noir. The first vintage of Clos de la Bidaude was 1996. In 1999 he purchased vines in Chorey-les-Beaune. Today the domaine of Robert Gibourg owns 6 hectares and whose wines are made by son-in-law Sebastien Bidault.

Yields are kept low, and all grapes are hand-harvested. No chemical fertilizers are used; the soil is turned to promote diversity and health. All wines are vinified at the domaine in Morey-Saint-Denis. Grapes are de-stemmed in most years. The must is cold-soaked for 3-5 days to extract color and aroma from the skins. Fermentation is 100% natural, and lasts for 18-21 days. Punching down of the cap occurs twice daily. A maximum 30% new oak barrels are used to age the wine. Wines are aged for 16-18 months depending on the vintage. Wines are bottled at the domaine with no fining or filtering. Like his eponymous domaine, Sebastien's wine from Domaine Robert Gibourg will make any Burgundy lover swoon with disbelief when presented with these values while savoring really beautiful balance and true representations of the vintage.