



LES PARCELLAIRES DE SAULX GEVREY-CHAMBERTIN

1ER CRU LES CORBEAUX

Les Parcelles de Saulx is a small *maison de vins* going back to 1908. Native Burgundian Isabelle Laurand has been the cellar master since the turn of the century. She has a strict focus on single-site wines from single producers, all of whom she knows on a first-name basis, and unlike traditional *négociants*, she doesn't blend.

Her focus is on organic, biodynamic and conscientiously sustainable growers. Every wine is raised in predominantly older wood to let its fruit and soil notes shine, and for most only a handful of barrels are produced.

VINEYARD



Site: The premier cru of Les Corbeaux is mid-slope, just south of the village center, and abuts the grand cru vineyard of Mazis-Chambertin bas to the south but lies in a slightly more windswept *combe* (small valley). It's also just below the premier cru of Fontenay. The name *Corbeaux* comes from Old French *Corbe* which means *hollowed out*.

Soil: Dry, dark brown soil with marl and clay combined with calcareous gravel.

Vines: Mature vines predominantly planted in the last century.

Varieties: Pinot Noir.

CELLAR

Vinification & Aging: Native ferments followed by 12-15 months in older wood.

Production: Only two barrels: 100 six-packs.

Profile: A quintessential Gevrey with rich iron soil fruit and the structure to age for a good long time.
