



#### WINE MAKER

Gilles Ballorin

#### FARMING

Biodynamic

#### VARIETALS

Pinot Noir

#### FEATURES

Low-Sulfur, Vegan

#### ABV

13%

#### AVAILABLE SIZES (L)

0.750

## Domaine Ballorin Les Echezots Marsannay

FRANCE, BURGUNDY, MARSANNAY

 RED

### WINERY OVERVIEW

The son of a railroad worker, Gilles Ballorin started his domaine in 2005 after spending ten years working for some larger-scale operations, including a Burgundy cooperative and a Mercurey-based négociant. He had initially planned to complete his viticultural studies, gain experience at someone else's domaine and, then, start his own domaine. His plans were accelerated when, quite early on, he was offered the chance to buy some vines.

Domaine Ballorin was started with a miniscule 0.2 ha in Chenôve in 2005. By 2008, he was farming biodynamically with Demeter certification. Gilles now owns 6 hectares across 23 parcels in Morey St Denis, Fixin, Marsannay and Nuit St Georges.

The captivating character of his wines convey the depth and dedication of his craftsmanship. Gilles' devotion is further underscored by his perseverance through near-liquidation in 2011 and a disastrous 2016 harvest. As a new domaine, his winemaking is not constrained by past practices. But with no historical market, he must be impeccable in his craft and unrelenting in his standards. Gilles is a protégé of Philippe Charlopin (himself, a protégé of the legendary Henri Jayer).

### VINEYARD

Domaine Ballorins owns 6 hectares across 23 parcels in Morey St Denis, Fixin, Marsannay and Nuit St Georges.

### SOIL

The grapes come from a one hectare estate parcel, facing southeast, with soil of carbonate-rich marl and oyster fossils, as in Chablis. The average age of the vines is 50 years. Vines were planted using selection massale.

### VITICULTURE

Guyot (cane) pruning. Grapes are harvested by hand using 20kg crates. Average yield is 35 hl/ha, compared to the maximum of 58 hl/ha permitted by the appellation.

### VINIFICATION

Grapes are fully destemmed before press. Fermentation occurs spontaneously in concrete tanks and continues for three weeks. No filtering. No fining. A total of 9 mg/L of sulphur is added at bottling.

### AGING

Wine is aged on the fine lees for 12 months in 228 liter barrels of seasoned French oak and further aged 6 months in bottle before release.

### SCORES & RATINGS

87-90 BURGHOUND

