

Idyllique

Domaine Camus Père et Fils, Gevrey-Chambertin

The Camus family has been in Gevrey-Chambertin for over two centuries but it's in the 1900s that wine making became their main focus. Thanks to several acquisitions of land over the generations, the domaine is now 18 hectares of which two-thirds are Grand Cru, and one third are Village. Initially sales were mainly made in bulk or barrels. It's not until the 1920s that the domaine actively started selling bottled wine. All wines are made from grapes coming from the domaine, mainly Pinot noir, as well as some Aligoté.

Hubert Camus, who took over from his father in 1974, still uses the old school methods that have been passed down from his ancestors. The grapes are handpicked and de-stemmed. Pressing is made through an old vertical press. Fermentation lasts between 8 days and 3 weeks in order to extract as much flavour, colour and tannins as wanted depending on the cuvée. Once fermentation is done wines are put in oak barrels, with a low percentage of new oak, maturing for 14 to 20 months and are left unfiltered before bottling for a greater cellar-ability.

The domaine which is considered a small family business making wine in a traditional way, is now run by Hubert, together with his daughter Marie-Edith.

For more information about the domaine and the wines, please check out our website www.idyl lique.se.
For any other request, don't hesitate contacting us via mail on contact@idyl lique.se.