



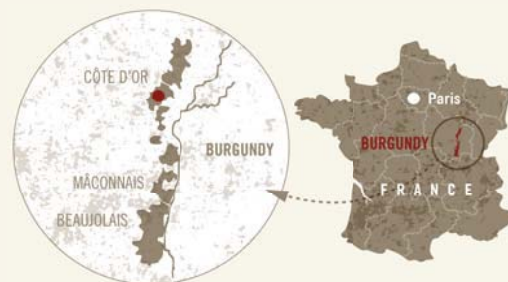
Winemaker, Jane Eyre

## JANE EYRE

Burgundy, France

“I became a little bit obsessed with Pinot Noir and really only wanted to make it in Burgundy, so I packed my bags and moved here and never left.”

Jane Eyre



### OVERVIEW:

**Region:** Côte d'Or, Burgundy

**Varieties:** Pinot Noir

**Climate:** Oceanic, semi-continental

**Soils:** Limestone base with marl, clay, schist and granite

**Founded:** 2011

### PROFILE:

In 1998 Jane Eyre quit her job in Australia and left for France to pursue a new career as a winemaker. Her first grape harvest was in Burgundy and a love of the region, its people, and its wines soon took hold. In 2011, after 13 years in the industry, Jane's first wine, a 1er Cru Savigny, was released under her own 'Jane Eyre' label. The following year it was joined by a Gevrey-Chambertin. Both have been awarded high praise for their sense of place and definition while being textured, bright and elegant. Jane's wide network and her focus on sourcing excellent quality fruit from less famous (and less expensive) vineyard blocks allows for the crafting of terroir driven Burgundies that offer superb value.

### PEDIGREE:

Soon after returning from that first harvest in Burgundy Jane then earned her degree in Oenology from Charles Sturt University in Australia. The life of a 'flying winemaker' followed which saw Jane garner experience with some of the biggest names in the wine world: Ata Rangi and Felton Road (New Zealand), Dr. Loosen (Germany), Cullen Wines (Western Australia), Domaine Comtes Lafon (Burgundy), Domaine Matrot (Meursault) and Jacques Frederic Mugnier (Chambolle Musigny). In 2004, Jane permanently settled in Burgundy where she remains the assistant winemaker at Domaine Newman in Beaune in addition to cultivating her independent venture, and yet Australia does still call to her – if the site is right. Validating her self-proclaimed obsession with Pinot Noir, Jane also makes elegant Pinots under her own label from the Gippsland region of Victoria.

### WINEMAKING:

Time in the vineyard and a minimum intervention approach in the winery is the hallmark of Jane Eyre's winemaking style. Small parcels of low yielding fruit are 100% handpicked and de-stemmed. Indigenous yeast fermentation takes place in stainless steel tanks where a combination of gentle pump overs and punchdowns are employed as needed. The wine is matured in 100% French oak barriques (either all or mostly seasoned). The wines are racked only once before bottling them unfinned and unfiltered.

### THE WINES:

Jane Eyre's wines remind you of where they come from, deftly crafted to show a balance of minerality, savory tones, and purity of red fruit characters. With a network of grower friendships that only comes from living there, Jane has both the charm and the chops to secure parcels of fruit that beautifully showcase the complex and alluring sub-regions of Burgundy.

**Savigny les Beaune 1er Cru:** "Savigny has a tendency to deliver rustic, earthy and chewy wines that can struggle to achieve definition and detail. Not so here, this wine is wild and brambly, nicely defined and perfumed on the nose with light red fruits, bright toasted brown spices, a sweep of herbs and a gently chalky edge. The palate is chirpy and bright offering taut red fruit with a centerpiece of tart, punchy acidity framed in layers of beautifully ripe tannins. It's undeniably elegant, refreshing stuff."

**Gevrey Chambertin:** "2012 Jane Eyre Gevrey-Chambertin is an impressive debut into this northern outpost of prime Côte de Nuits terroir. The nose has mid-cherry aromas and slightly meaty, wild savory characters and some trademark earthy Gevrey notes. Acidity drives a sappy, smooth and even palate with glossy tannins, smooth glycerol through the middle and impressive balance."

Nick Stock  
Australian Gourmet Traveller WINE  
June/July 2014



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