Gevrey-Chambertin
Premier Cru

"Les Cazetiers"

SOILS : Marl, clay and a high concentration of iron.

GRAPE VARIETY : Pinot Noir

VINEYARD & TERROIR

One of the rare vineyards that was not re-classified as a Grand Cru in 1930, much like the vineyards "Les Amoureuses" or "Les Saint-Georges". The plot is made up of two disctinctive terroirs. South-east facing, the plot benefits from optimal sunshine. The consistency year after year of these wines is impressive. With all the benefitting factors, this wine is complex, powerful, elegant and emblematic of a Gevrey-Chambertin style. Generous and rich.

WINEMAKING & AGING

This wine is made using tradtional methods. The grapes are placed in cement tanks to start the alcoholic fermentation using indiginous yeast. The wine is cap punched and pumped over daily for 16 days. The ageing process happens in French oak barrels of which 40 % is new oak, on fine lees for a total of 20 months.

Tasting

- The nose is both intense and complex, offering aromas of red fruit mixed with roasted notes. The palate is intense and generous with strong tanins. This powerful wine opens up on a silky structure with remarkable persistance.
- Goes beautifully with a duck and porcini mushroom pâté, barbecued pigeon or skewered meat with rosemary.
- Best served between 14 – 15°C.

