

Gevrey-Chambertin

SOILS : Clay, silt, limestone and chalk

GRAPE VARIETY : Pinot Noir

VINEYARD & TERROIR

Located in the famous Côte de Nuits, in the Gevrey-Chambertin village, these two plots blended to create this wine are south east facing an allow for optimal grape maturity.

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

- Beautiful intense, shiny and rich ruby colour. The nose opens up on crispy notes of tart red fruits. A fine palate expressing freshness and balance with melted tanins. This Gevrey-Chambertin illustrates perfectly its terroir.
- With such an impressive characteric wine, it deserves sophisticated food: Magret de canard, beef fillet or coq au vin. This wine needs big cheeses full of flavour.
- Best served at 14 – 15°C.