



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Calci and limestone-based brown soil

PRESENTATION

A great appellation in the Côte de Nuits, both for its size and its renown, Gevrey-Chambertin stands out for the impressive diversity of its terroirs. White wine is not produced here, only Pinot Noir grapes are grown. The vines grown in marl-based soil covered with scree and red silt from the plateau, which lend the wine their elegance and finesse while the marls that contain a high proportion of fossilized shells and clay, confer body and firmness.

VINIFICATION/AGEING

Handpicking, sorting of the grapes at the winery. Fermenting maceration in thermoregulated wooden vats for 18 to 21 days. Ageing in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

Rich nose combining scents of ripe red and black fruit (strawberry, raspberry...) with notes of oak and spices, which will evolve over time toward more animal notes (musk, fur). On the palate, this is a rich, well-structured wine with bold, yet classy tannins. The finish boasts lovely length.

SERVING

Serve at 15-16°C (59-61°F). Ageing potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, game)  
Medium to mature cheeses

QUOTES

Wine Spectator: 93/100 (2019)

