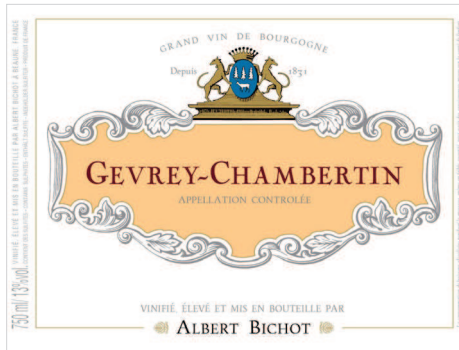


# GEVREY-CHAMBERTIN



## Côte de Nuits

## 100 % Pinot Noir

## AOC Village

**The vineyard:**  
 Calcic brown soils  
 and brown limestone

**Vinification:**  
 Temperature-controlled conical oak vats  
 20 to 28 days

**Ageing:**  
 100 % oak barrels  
 20 to 30 % new oak  
 14 to 16 months

*A famous appellation from the Côte de Nuits, known as much for its size as for its great wines, Gevrey-Chambertin boasts a wide diversity of terroirs. There is no white wine here, only Pinot Noir is cultivated. The vines grow in marl-based soil covered with scree and red silt from the plateau. The gravel contributes to this wine's elegance and delicateness while the clayey marls, which are rich in shellfish fossils lend body and firmness to the wine.*

## Tasting notes

Aromas of ripe red and black fruit on the nose with notes of oak and spice. Over the years it will develop more animal notes, like musk and fur. Silky, structured, tannic and well-balanced on the palate. The same fruit found on the first nose reappears on the finish.

## Food/wine pairing

Try this Gevrey-Chambertin with red meats, small game, and fine, classic cheeses.

## Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be enjoyed now or cellared for 5 to 7 years.

