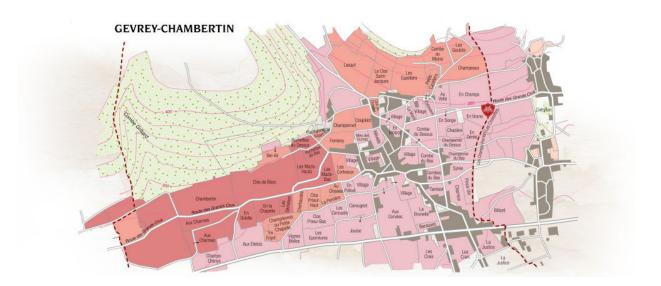


CLIMAT CARD GEVREY-CHAMBERTIN LES CROISETTES



CLIMAT & TERROIR

This plot has superb exposition, situated with southeastern exposure. This wine has been vinified starting in 2015.

Operated vineyard surface:

1700 square meters **Appellation:** Gevrey-Chambertin **Soil:** well-drained sandy claylimestone Grape variety: Pinot Noir Exposure: South-East Location: mid-slope

VINIFICATION & AGEING -

Harvest: manual harvest followed by a manual sorting

Vinification: after partially destalking the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be punctuated by push downws in order to obtain a soft and complete extraction.

Ageing: in new oak barrels (80%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 12 months in oak barrels then 4 months in a tank

TASTING -

Nose of fruits and sublime toasty and woody aromas. Powerful and fleshy on the palate, elegant and refined fruit.

Food & wine pairings: Pike-perch with crispy skin, rack of lamb

Cellaring potential: from 5 to 12 years

