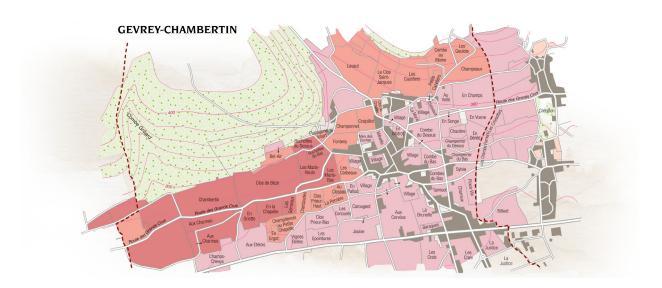


CLIMAT CARD GEVREY-CHAMBERTIN VIEILLES VIGNES



CLIMAT & TERROIR

Gevrey-Chambertin is the largest vineyard of Côte de Nuits and one of the oldest burgundian vineyard giving fleshy, gourmet and intense wines.

Operated vineyard surface: 2.08 hectares

Appellation: Gevrey-Chambertin

Soil: brown limestones, marls covered by cone screes and red clays

Grape variety: Pinot Noir **Exposure:** East **Location:** bottom of the hillside and 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: 13 months in oak barrels then 3 months in a tank

TASTING -

Nose on krisch and spicy notes. On the palate, this wine reveals a great length with firm and precise tannins.

Food & wine pairings: Marinated venison, grilled duck breast

Cellaring potential: from 5 to 12 years

