



## 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 scree and red clays

**Grape variety:** Pinot Noir

**Exposure:** East

**Location:** bottom of the hill-side 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 downs 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 kirsch 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

