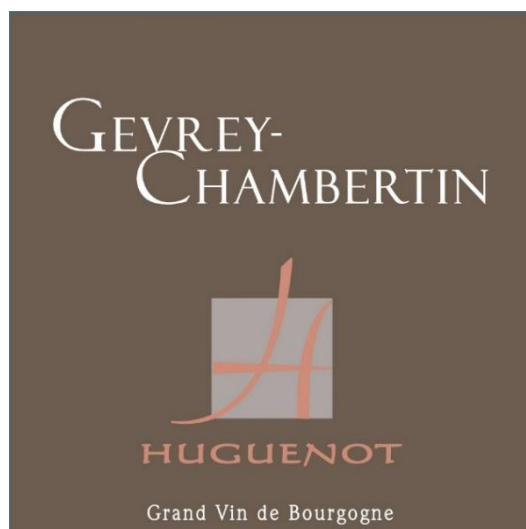


RED WINE

GEVREY-CHAMBERTIN



Category	VILLAGE AOC
Wine Region	Côte de Nuits vineyard, on the Côte d'Or
Place of production	GEVREY-CHAMBERTIN – Blend of several plots, namely Combe de Lavaux, La Jouise, En Champs
Varietal	PINOT NOIR (100%)
Harvest	Manual – sorted in vineyard, then on a vibrating table with a blower
Ageing	12-15 months in oak barrels. Variety of barrel origins and coopers with a medium toast and heart wood are used.
Terroir	Alluvial, limestone gravel and sandy marl with fossilised limestone.
Vine age	40 to 60 years
Production	4500 bottles
Serving temperature	14 to 16°C
Drinking/cellar-ageing	from 3 to 10/12 years

TERROIR / EXPOSURE

Blend of several plots largely located at the lower end of the village on coomb gravel. This terroir is mostly on clay and marl rich in fossil shells, plenty of rolled limestone pebbles and small alluvial stones, all lending so much finesse and elegance to the wine.

TASTING – FOOD AND WINE PAIRING

This Gevrey asserts a beautiful structure, tannins over a velvetiness and a very fine texture, with no astringency. Pleasant to enjoy when young, this wine can also be cellar-aged.

Pair it with a rib of beef, braised lamb or lamb in gravy, or with beef Bourguignon, all kinds of game, perch fillet or tuna in red wine sauce.

It goes equally well with any cow's cheese, even those that are very ripe such as Epoisses or Ami du Chambertin, cheeses from the same region.

