DOMAINE HUGUENOT

Grands Vins de Bourgogne

GEVREY-CHAMBERTIN

Grape Variety : Pinot Noir

Parcels : Combe de Lavaux, Les Murots,

Vine Age : 40 and 60 years

Ageing Potential : 3 to 8/12 years

Vinification : Hand-harvested grapes – selective sorting
30% whole cluster, 70% destemmed (Varies depending on the vintage)

Ageing : 12 months in oak barrels + 4 to 6 months in stainless steel vats

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 Notes : 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.

Food & Wine Pairings : 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.

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