



# DOMAINE HUGUENOT

Grands Vins de Bourgogne



## GEVREY-CHAMBERTIN

*Les Crais*



Grape Variety : Pinot Noir

Parcel : Les Crais

Vine Age : 50 years

Ageing Potential : 3 to 10/12 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 :** Plot located at the bottom of the village on scree. We mainly find on these terroirs clays and marls rich in fossil shells, a lot of rolled limestone gravel and small alluvium, which gives to the wine a lot of finesse and elegance.

**Tasting Notes :** We present here a very delicate Gevrey-Chambertin, of beautiful structure, with great finesse and deliciousness. Its tannins are velvety, without hardness, with a very fine grain. Pleasant young, it is absolutely possible to drink on its fruit, but it can also be a wine to keep for a long time.

**Food & Wine Pairings :** Pair it with a rib of beef, a braised lamb in brown sauce, a boeuf bourguignon, but also with game (fur or feathers), a fillet of pikeperch or tuna with a red wine sauce. It can also be savored with all cow milk cheese, even with character, like Epoisse or Ami du Chambertin, two regional cheeses.