



# DOMAINE HUGUENOT

Grands Vins de Bourgogne



## GEVREY-CHAMBERTIN

*Vieilles-Vignes*



Grape Variety : Pinot Noir

Parcels : En Champs, Les Croisettes

Vine Age : 90+ years

Ageing Potential : 5 to 15 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 : These plots are located in the middle of the hillside on a clay terroir containing limestone with entroques, that give Gevrey a gorgeous structure.

Tasting Notes : Powerful and Generous. Endowed with a very ripe fruit, this wine is silky, deep, and juicy. The mid-palate continues with power and luscious tannins, finishing with a spicy finale.

Food & Wine Pairings : Pair it with a rib steak, braised lamb or lamb in a brown sauce, beef bourguignon, as well as feathered or furred game, a pike-perch fillet, or tuna with a red wine sauce. It is also enjoyable with all cow's milk cheeses, even strong-flavoured ones such as Époisses or Ami du Chambertin, which are regional cheeses.