

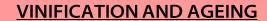
Jaffelin

VIEILLES VIGNES

GRAND VIN DE BOURGOGNE

GEVREY-CHAMBERTIN « Vieilles Vignes »

Gevrey wines generally display good tannic structure, making them excellent for laying down. The grapes come from a parcel facing directly east and situated below Château de Brochon. Here the soils are deeper, resulting in very fruity wines.



GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are harvested by hand and sorted by

hand. Maceration lasts 3-4 weeks, all grapes destemmed. The wines are aged for 16-18 months in

French oak barrels, of which around 40% are new.

TASTING

EYE Bright red hue.

NOSE Strawberries, blackberries and blackcurrants are

among the aromas found on the nose.

MOUTH The Pinot Noir comes through distinctly and

powerfully on the palate. The finish shows smooth,

fine tannins, accentuated by a hint of toasting.

PAIRING Game, rib of beef, braised lamb and strong cheese

such as Epoisses.

TEMPERATURE 15°C / 16°C

AGEING Between 6 to 7 years.