

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.



VINIFICATION AND AGEING

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.