



GEVREY CHAMBERTIN

Surface : 360 hectares.

Appellation : Gevrey Chambertin

Location: Gevrey Chambertin, Brochon

Soil : Chalky and clayey marl soils

Grape variety : pinot noir.

Harvest : by hand.

Wine making : traditional with 3 weeks maceration.

Ageing : in oak



History

Gevrey-Chambertin, a large wine-producing village in the Côte de Nuits, has one of the greatest areas covered by vines in the whole of the Côte-d'Or.

It is situated to the north of the Côte de Nuits not far from the south of Dijon.



Soil

The soil is chalky, with a good covering of clayey marl which gives the wines their strength and roundness.



Wine

-Colour : A deeply colored red wine.

-Nose : Nice accents of redberries, strawberry and raspberry ; the animal smells of musk and fur, and often liquorice when the wine has matured.

-Taste : A full wine with a good tannic structure. It also has a mellow and a long lasting finish



To be served with

This wine can be kept 5 to 10 years.

This Gevrey-Chambertin should be an elegant companion to leg of mutton, bœuf bourguignon, game, strong cheeses excluding the blue-veined ones.

The young wines should be served at a low temperature, with 13-14°C being the ideal.

The more mature wines will be improved if they are slightly warmer but no more than 16-17°C.