



Gevrey-Chambertin « Vieilles Vignes »

KNOW-HOW

The grapes are picked and sorted by hand. Maceration lasts for 3-4 weeks with the extraction carried out mainly by punching down operations (*pigeage*). The wines are aged for 16-18 months in French oak barrels, of which around 40% are new.

TERROIR

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.

TASTING NOTES

Bright red hue. Strawberries, blackberries and blackcurrants are among the aromas found on the nose. The Pinot Noir comes through distinctly and powerfully on the palate. The finish shows smooth, fine tannins, accentuated by a hint of toasting.

FOOD-WINE PAIRING

Game, rib of beef, braised lamb. Strong cheeses such as Epoisses and Cîteaux.

