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Varietal

100% Pinot Noir.

Tasting notes

Visual: A clear, brilliant cherry red.

Nose : Distinguished and complex, slightly woody, with hints of vanilla and red and black fruits (blackcurrants, raspberries and Morello cherries). Animal notes of musk and fur.

Palate: Full-bodied, with ageing potential, long and persistent. As the wine develops the presence of red fruits is confirmed, with a sub-structure of liquorice. Gevrey wines are noted for their strong character and intense, expressive aromas - powerful but extremely mellow.

Food and wine pairing

The intense aromas of this Gevrey-Chambertin call for rich dishes such as a saddle of lamb, bœuf bourguignon or coq au vin, and ripe cheeses.

Serving suggestions

Serve ideally between 15°C and 16°C/59-61°F

Ageing potential

This wine can be kept easily for about 10 years, depending on the vintage characteristics.

Origins

A Côte de Nuits appellation which takes its name from the village of Gevrey-Chambertin. It produces only red wines and extends over 406 hectares, 86 of which are classified as Premier Cru.

Vinification and maturing

The grapes are collected in small ventilated crates, then painstakingly sorted at a table. Next, the grapes are entirely destemmed but not crushed (they remain whole) and transferred by gravity into a vat. Maceration lasts around 3 weeks, with more-or-less frequent cap punching. The wine is aged in the cask for sixteen to eighteen months, using a fairly low proportion of new casks (under 20%). Lastly, the wine is bottled with very light filtration.