

Gevrey-Chambertin

Origin

Côte de Nuits, Burgundy.

Grape varieties

100% Pinot Noir

Vinification and Maturing

Harvest is totally desterned. This wine will be bottling after have been past between 13 and 14 months in barrels.

Tasting

A ruby colour with note of wood, then it reveals fruity notes like blackberry at the nose. This is an elegant wine.

Specificities

Matured in our cellars.

Gastronomic match

Quail, game.

Accommodation temperature

16-18°C

Ageing

10 years and more

