

GEVREY-CHAMBERTIN 2021

The great Combe de Lavaux, which opens onto the village of Gevrey-Chambertin, provides this appellation with a great diversity of soils and personalities. Situated at the bottom of the hillside, just opposite the Combe de Lavaux, this parcel lies on the cone of alluvial deposits from the Combe. This alluvium lies on a base of Pliocene marl. The soils are deep, rich but draining due to the alluvium. The vines are between 30 and 60 years old. No herbicides or synthetic pesticides are used.

Vinification and ageing: 20% whole harvest. Maceration for 3 weeks. Delicate punching down and alternating pumping over. Aged 16 months, of which 12 in old barrels. Light filtration and bottling according to the lunar calendar.

Tasting notes: Aged without new oak, our Gevrey-Chambertin is representative of its terroir. Full-bodied and expressive on the nose, it is dense on the palate but already very approachable. Well-balanced on the palate, with good acidity, it has good length. The wine expresses a lovely bouquet of sweet spices, ripe red fruit and refreshing floral notes. The body is present but subtle. Enjoy with duck breast, venison leg with cranberries or the famous Epoisses.

Grape variety: 100% Pinot Noir

Average production: 1669 bottles.

Optimum aging: 3 to 10 years

Alcohol: 12.5% vol.

Total SO₂: <50mg/l (maximum permitted 100mg/l)

Acidity vol: <0.70g/l (maximum permitted 0.98g/l)

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