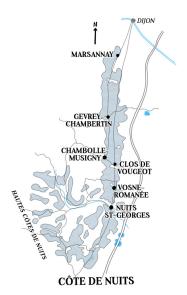


En Bourgogne depuis 1750

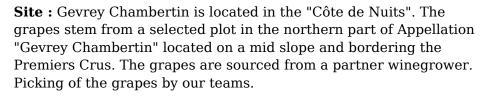


## Gevrey-Chambertin

## Gevrey-Chambertin 2016

**Grape Variety:** Pinot Noir

Soil: Mix of Clay and limestone



The Vintage 2016: After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and millerandage (grapes of small size) The summer was warm and dry. September was warm and the harvest took place at the end of the month under a bright sunshine. Vinification: whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

**Tasting:** Dark ruby colour. Intense aromas of dark berries (black cherries and black currant) mixed with liquorice and sandalwood notes. Deep, complex and powerful. Outstanding aromatic expression. Tight and silky texture. Finely grained tannins. Persistent and intense finish. GUIDE BETTANE & DESSEAUVE 2019: Score 17/20 - WINE SPECTATOR: Score 93/100

**Food pairing:** Game (pheasant), poultry and all the classic cheeses (Epoisses, Langres).

