

GEVREY-CHAMBERTIN

The great Combe de Lavaux, which opens onto the village of Gevrey-Chambertin, gives this appellation a great diversity of soils and styles. From the 'La croix des Champs' terroir, our Gevrey-Chambertin is rich, dense and elegant. Situated at the bottom of the slope, just opposite the Combe de Lavaux, this parcel of 'La croix des champs' lies on a cone of alluvium from the Combe. This alluvium lies on a base of Pliocene marl. The soils are deep and rich, but draining because of the alluvium. The vines are between 30 and 60 years old. They are ploughed, no herbicides or synthetic pesticides are used. The vineyard has been certified organic and biodynamic since 2020.

Vinification and ageing: Grapes destemmed. Maceration for 3 weeks. Gentle punching down and alternating pumping over. Aged for 16 months. Light filtration and bottling according to the lunar calendar.

Tasting notes: Matured 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 has 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 cheese.

Grape variety: 100% Pinot Noir

Average production: 900 bottles.

Optimum ageing potential: 1 to 10 years

Certified Organic Farming

