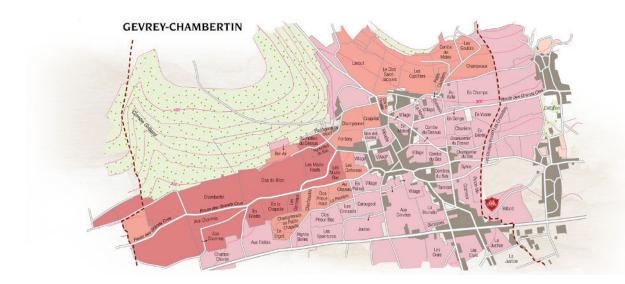


# CLIMAT CARD GEVREY-CHAMBERTIN. CUVÉE EUDES III



### **CLIMAT & TERROIR**

Named after the founder of the Hospices of Dijon: Eudes III, Duke of Burgundy from 1192 to 1218.

## **Operated vineyard surface:**

1930 square meters

**Appellation:** Gevrey-Chambertin

**Soil:** brown clay-limestone

Grape variety: Pinot Noir

**Exposure:** East

Location: bottom of the hill-

side

### **VINIFICATION & AGEING -**

Harvest: manual harvest followed by a manual sorting

**Vinification:** after destalking all the grapes, the berries are put into thermo-regulated stainless steel vats for a perfect cold maceration of Pinot Noir. The fermentation may be puncutated by push downs in order to obtain a soft and complete extraction.

**Ageing:** in new oak barrels (33%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 13 months in oak barrel then 4 months in a tank

# TASTING -

Perfect balance between blackcurrant and licorice aromas, with well present but silky tannins and a slightly peppery insh.

Food & wine pairings: Leg of lamb, strong cheese like Epoisses

Cellaring potential: from 5 to 10 years

