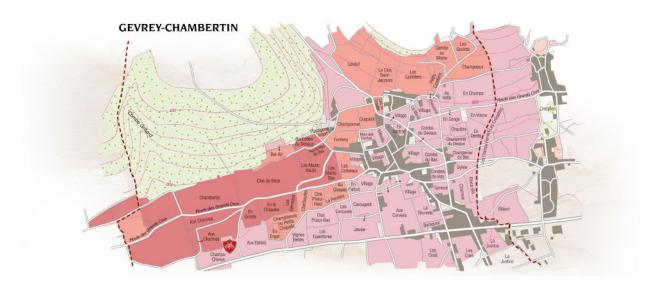


CLIMAT CARD GEVREY-CHAMBERTIN CHAMPS CHENYS



CLIMAT & TERROIR

These vines grow just below the Grand Cru Charmes-Chambertin.

Operated vineyard surface:

1600 square meters **Appellation:** Gevrey-Chambertin **Soil:** limestones and comblanchien Grape variety: Pinot Noir Exposure: East Location: mid-slope

VINIFICATION & AGEING -

Harvest: manual harvest followed by a manual sorting

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

Ageing: in new oak barrels (35%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 13 months in oak barrels then 3 months in a tank

TASTING -

Scents of black fruits, complex and generous palate and impressive length. A name in Côte de Nuits that makes all great wine lovers dream!

Food & wine pairings: Leg of lamb, conft pork cheeks

Cellaring potential: from 5 to 12 years

