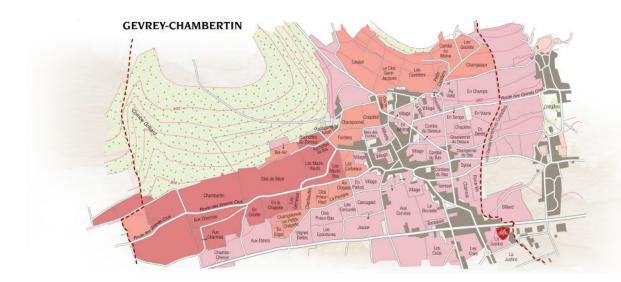


## CLIMAT CARD GEVREY-CHAMBERTIN LA JUSTICE



## **CLIMAT & TERROIR**

During the Middle-Ages, the Cluny Abbot had full power in this territory as granted by Robert II, Duke of Burgundy.

**Operated vineyard surface:** 

3500 square meters

**Appellation:** Gevrey-Chambertin

Soil: limestone colluvions

Grape variety: Pinot Noir

**Exposure:** East

Location: bottom of the

hillside

## **VINIFICATION & AGEING -**

Harvest: manual harvest followed by a manual sorting

**Vinification:** after partially 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 downws in order to obtain a soft and complete extraction.

**Ageing:** in new oak barrels (80%) as well as in oak barrels of one or two years, preceded by a soft must pressing

Time of ageing: 12 months in oak barrels then 4 months in a tank

## TASTING -

Nose of sour cherry and undergrowth with a silky and racy palate.

Food & wine pairings: Leg of lamb, Bresse poultry

Cellaring potential: from 5 to 15 years

