

THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



APELLATION DESCRIPTION

By royal ordinance from Louis-Philippe, the name "Chambertin" was added to the name of the village and it officially became "Gevrey-Chambertin" in 1847.

Exposition : East, South-East
Soil : Clay marls with a high iron content
Grape Variety : Pinot Noir

Characteristics of our plot
Surface area : 0 ha 52 a 96 ca [1,31 Acres]
Years the vines were planted : 1986, 2002



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 14 months in French oak barrels (20-30% new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature. The wines are aged in vats for 2 months at the end of the ageing process.



TASTING

Clear garnet hue and a fresh, fruity nose. The palate reveals a smooth, powerful attack and notes of ripe fruits such as blackcurrant. The tannins are smooth, enticing and underpinned by a delicate touch of oak. A full-bodied and very elegant wine.

Serve with : Poached eggs in a red wine sauce, lamb shanks

Serve at : 14°C to 16°C

Cellaring Potential : 4 to 6 years

