

2019

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. Our parcel selection of old vines aged over 35 years old produces an exceptionally intense and aromatic wine.

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

Characteristics of our plot

Surface area : 7 ha 20 a 28 ca [17,8 Acres]
Years the vines were planted : 1945, 1950, 1951, 1956, 1962, 1967, 1969



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

Our old vines are over 35 years old and produce an exceptionally intense and aromatic wine that reflects the unique character of its terroir. With its deep, clear ruby red hue, it reveals notes of black fruits and excellent strength and concentration. As with all Gevrey-Chambertin, it requires a few years of patience before reaching its full potential.

Serve with : Beef bourguignon or a platter of mature cheeses

Serve at : 14°C to 16°C

