

Gevrey Chambertin VV 2014



APPELLATION

Gevrey-Chambertin



GRAPE VARIETY

100% Pinot Noir



ALCOHOL LEVEL

13.5%



BOTTLE SIZE

750 ml

A splendid aristocratic interpretation of some of Gevrey's greatest terroirs, with an emphasis on pure red plum and black cherry fruit, notes of grilled meat, cocoa powder, lovely soil tones and a judicious framing of new wood.

VINIFICATION + AGEING

Grapes were picked from a 2.70 hectares old vine parcel on September 20th. They were hand sorted and only partially destemmed and crushed before being transferred to stainless steel tanks. Fermentation started spontaneously and lasted three weeks during which light pumpovers and hand plunging were done. The wine was pressed and transferred to barrels (20% new) for MLF and 12 months ageing.

The wine was bottled without prior fining or filtering on November 4th 2015.

SOIL TYPE

Mix of brown limestone and marl with gravelly and red loam subsoil oriented to the east at 260 meters average elevation

VINEYARD TRAINING & MANAGEMENT

Guyot – Sustainable viticulture

VINE AGE

42 to 72 years old

PLANTING DENSITY

10,000 vines/ Ha

YIELD

46 Hectolitre/Ha