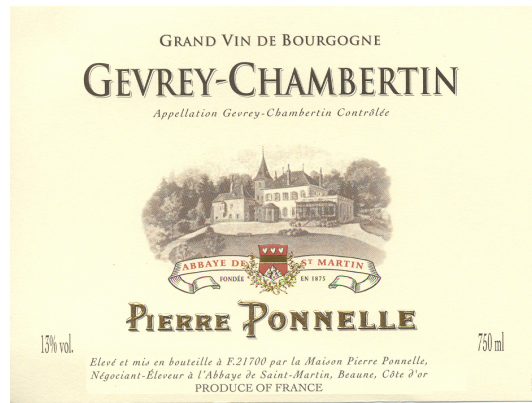


GEVREY CHAMBERTIN



TERROIR

The grapes are harvested by hand, sorted manually on a sorting table. 100% de-stemmed, during vatting the juice is pumped over and the cap is punched every day for three weeks. The vats are made of French oak. The marc is pressed in a vertical pneumatic press before being put in barrels for 16 months (40% new oak).

TASTING

Charming ruby colour that, with age, gains tints of dark carmen and black cherry. Strawberry, blackberry, violet and rose are all the aromas found in its bouquet. With a little more maturity, liquorice, leather aromas will show. The mouth is the expression of a great Burgundy wine. Powerful, rich and full bodied.

FOOD MATCHING

Game, beef, braised lamb, tuna filets in a red wine sauce, and cheeses such as Époisses.

REGION	Bourgogne
SUB-REGION	Côte de Nuits
TYPE	AOC
LEVEL	Village
GRAPES	Pinot Noir
SERVICE TEMPERATURE	14°C
AGING POTENTIAL	8 years
COLOR	Red

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