



GEVREY CHAMBERTIN 1ER CRU" PETITE CHAPELLE" 2019

CÔTE DE NUITS | 100% PINOT NOIR | PREMIER CRU

PRESENTATION OF THE APPELLATION

Coming from Dijon, this is where the Burgundy "Champs Elysées" begins! At an altitude of between 280 and 380 metres, the Premiers Crus occupy the upper part of the Côte; the Village Appellation then extends over the brown calcic and brown limestone soil. The vines benefit from marl covered with scree and red alluvium from the plateau.

TASTING: smooth and complex

Food pairings: Tournedos Rossini

Potential and cellaring advice: 5 to 15 years. Serving temperature: 16°C

VINEYARD

- Surface: 0,65 ha
- Exposition: East
- Year of planting: 1986
- Soil and Subsoil: Light clay soil with a mixture of pebbles and alluvial deposits
- Density of planting: 10 000 vines / ha
- Soil cultivation: Harrowing in the spring / Between-the-vine blades during the summer

WINE

- Vinification: 5 to 7 days of cold pre-fermentation, 25% whole grapes. Two weeks of maceration with twice-daily pumping over
- Aging: 18 months, 30% new barrels

CÔTE DE NUITS 2019 (RED)

2019 was a year of great contrasts. It brought plenty of stress, with some tense moments, yet the harvest went smoothly and the end results were fabulous. It was hot and dry, but the wines nonetheless reveal a vigor that is already delighting fans of Bourgogne wines. The reds from the Côte de Nuits have an impressively expressive nose and offer real harmony in the mouth. Their aromatic range is extremely rich and varied, with intense notes of red and black fruit mingling with delicate floral aromas, the whole wrapped up in subtle spicy notes with raspberry, morello cherry, blueberry, blackcurrant, rose, peony, and violet. In the mouth, they are no less impressive: Concentrated and beautifully structured, they are simply dazzling. With smooth and yielding tannins, their silky finish is already very pleasant. We expect them to evolve very well over the next few years.