



GEVREY CHAMBERTIN 2020

CÔTE DE NUITS | 100% PINOT NOIR | VILLAGE

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: juicy and powerful

Food pairings: Beef rib grilled over vine cuttings

Potential and cellaring advice: 3 to 7 years. Serving temperature: 16°C

VINEYARD

- Surface: 1,61 ha
- Exposition: East
- Soil and Subsoil: Clay-limestone soils characterized by the presence of the alluvial fan from the Lavaux Valley
- Density of planting: 10,000 vines/ha
- Soil cultivation: Spontaneous flora between rows / Maintenance of row of vines by harrowing or inter-vine blades

WINE

- Harvest date: du 25 août au 1er septembre 2020
- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 18 months, 20% new barrels
- Production: 4000 bottles

CÔTE DE NUITS 2020 (RED)

2020 will remain in the memory for many reasons. Not only was it the year of lockdowns and pandemic; it was also a unique and very satisfactory vintage in Bourgogne. This vintage was an historically early one, from budburst right through to harvest. The hot and sunny weather also ensured the grapes were bursting with health on the vines. Even more surprisingly, tasting has confirmed that despite the high temperatures and almost constant drought conditions, in addition to their rich aromas, the wines are also revealing a freshness that is as unexpected as it is remarkable. The colors are deep red, the uncommonly intense nose is marked by richly fruity notes. Black cherry, blackberry, blackcurrant, cocoa, and licorice mingle with delicate scents of rose, peony, violet and sweet spice. On the tongue, they demonstrate impressive concentration whilst remaining extremely smooth. With great body and a magnificent tannic structure, these wines are promised a dazzling future.