



GEVREY CHAMBERTIN 2022

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

- 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 2022 (RED)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

The wines will wow you with their lively colour. The highly complex bouquet combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, spices underscore the silky, high-quality tannins. Ample, full-bodied and beautifully fresh, these wines are a perfect example of their type, with real ageing potential.